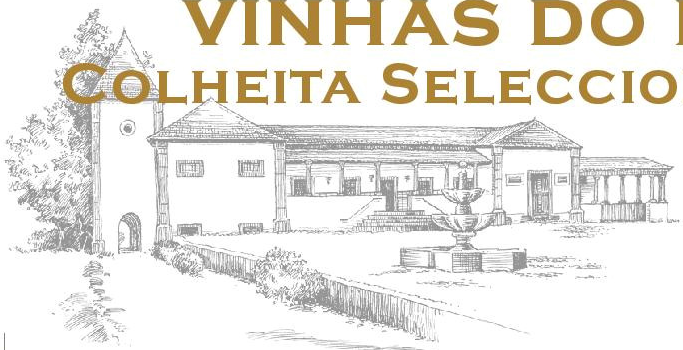


# VINHAS DO LASSO COLHEITA SELECIONADA WHITE



QUINTA DO PINTO WE ARE VERY PROUD OF THIS UNIQUE WINE MADE MAINLY FROM REGIONAL GRAPE VARIETIES ARINTO AND FERNÃO PIRES, AS IT EXPRESSES ALL THEIR VARIETAL POTENTIAL IN OUR TERROIR. THE FINAL BLEND HAS AN INTERNATIONAL TOUCH WITH SAUVIGNON BLANC AND CHARDONNAY NOTES.

## TASTING NOTES

**COLOUR:** BRILLIANT CITRIC COLOUR.

**AROMA:** EXUBERANT CITRIC AND EXOTIC TROPICAL FRUIT WITH HINTS OF ORANGE TREE FLOWER AND PEACH.

**TASTE:** CREAMY WITH SILKY TEXTURE BALANCED WITH CRISP AND NATURAL ACIDITY IN HARMONIOUS SET.

**SERVING TEMPERATURE:** 8-10°C.

**SERVING SUGGESTIONS:** SEAFOOD AND FISH PLATES. SALADS. FRUIT AND EGG BASED DESSERTS. PERFECT TO SUMMER NIGHTS AND SUNSET.

## SOILS AND VITICULTURE

**GEOLOGY:** CLAY-CALCAREOUS SOILS, FROM THE JURASSIC PERIOD, CLAYEY TEXTURE. GENTLE SLOPES WITH SOUTHERN EXPOSURE.

**GRAPE VARIETIES:** ARINTO (45%), FERNÃO PIRES (45%), SAUVIGNON BLANC (5%) CHARDONNAY (5%).

**VITICULTURE METHOD:** INTEGRATED PRODUCTION.

**VINEYARD AVERAGE YIELD:** 7 TON./HA

**WINEMAKING:** CAREFUL CANOPY MANAGEMENT TO OPTIMIZE AROMATIC POTENTIAL OF THESE GRAPES. GRAPES PROCESSED AT VERY LOW TEMPERATURES. SELECTION OF BUNCH AT ENTRY. FERMENTATION IN STAINLESS STEEL UNDER CONTROLLED TEMPERATURES. BATTONAGE IN TANK UNTIL BOTTLING.

**VINTAGE:** 2010

## ANALYSIS

**ÁLCOOL:** 13,2% **ACIDEZTOTAL:** 5,3 G/L **ACIDEZVOLÁTIL:** 0,36 G/L **PH:** 3,35



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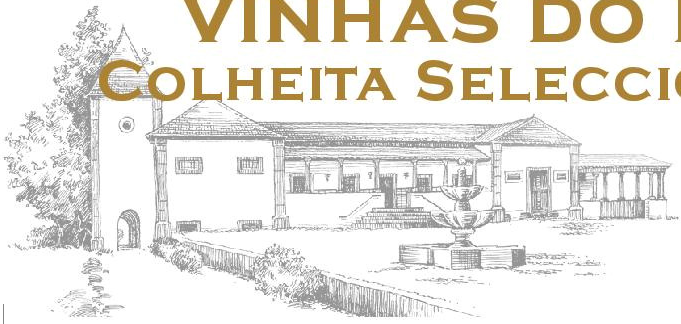
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QUINTA DO  
PINTO



# VINHAS DO LASSO COLHEITA SELECIONADA RED



PRODUCED FROM GRAPES OF THE BEST BLOCKS OF TOURIGA NACIONAL, CABERNET SAUVIGNON AND SYRAH FROM THE 2009 VINTAGE.

WITH INTENSE, RICH AND ELEGANT PROFILE, THIS WINE REVEALS EXUBERANT RIPE FRUIT, CREMOSITY AND SILKY BUT FIRM TANINS.

## TASTING NOTES

**COLOUR:** DEEP GARNET.

**AROMA:** INTENSE AROMA OF BLACKBERRY, RASPBERRIES AND PLUM, IN HARMONY WITH SPICY NOTES OF TOBACCO AND DARK CHOCOLATE.

**TASTE:** RIPE FRUIT, IT IS BIG, INTENSE AND ROUND. THE TANNINS ARE FINE, VELVET BUT STILL PERSISTENT. THE FINISH IS INTENSE, ELEGANT AND PERSISTENT.

**SERVING TEMPERATURE:** 16- 18 ... C.

**SERVING SUGGESTIONS:** GAME AND CHEESE.

## SOILS AND VITICULTURE

**GEOLOGY:** CLAY-LIMESTONE SOILS, ORIGINATING FROM THE JURASSIC PERIOD. GENTLE SLOPES WITH SOUTHERN EXPOSURE.

**GRAPE VARIETY:** TOURIGA NACIONAL (70%), SYRAH (15%) E CABERNET SAUVIGNON (15%).

**VITICULTURE METHOD:** INTEGRATED PRODUCTION.

**VINEYARD AVERAGE YIELD:** 7 TON/HA

## WINEMAKING

CAREFUL VINE MANAGEMENT TO ENHANCE ALL THE FRUIT POTENTIAL. HANDPICKED GRAPES INTO 20 KG CASES FOLLOWED BY A EXHAUSTED SELECTION OF BUNCHES IN THE CELLAR. TEMPERATURE CONTROLLED ALCOHOLIC FERMENTATION WITH INDIGENOUS YEASTS FOR 14 DAYS IN A TEMPERATURE RANGE OF 24-28 ... C, FOLLOWED BY MALOLACTIC FERMENTATION AND 6 MONTHS AGEING IN SECOND YEAR FRENCH OAK BARRELS.

**VINTAGE:** 2009

## ANALYSIS

**ALCOHOL:** 13,9% **TOTAL ACIDITY:** 5,5 G/L **VOLATILE ACIDITY:** 0,6 G/L **PH:** 3,7



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