# PINTIA 2017

#### **DESCRIPTION**

Pintia lies on the banks of the Douro River, within the Toro D.O. region. The extremely cold winters and hot summers influence its complex soils, which are mainly known for their significant pebble content.

This means that finding the perfect harvest period is key to ensure the wine conserves both its fresh aromas and acidity.

Harvest was from 6 to 17 September. It was a very short harvest without any stoppages to ensure maximum freshness in the wine. Extraction during fermentation was less intense compared to previous years, targeting elegance with few pump-overs.

We reduced the new American oak barrel percentage by 5 %, enhancing the effect of the lighter toasts. We also reduced malolactic fermentation in barrel by 10 %. The aim was to make the most elegant Pintia possible given the characteristics of this warm vintage.

Pintia 2017 has a juicier, sweeter balance, achieving harmony and a silky texture.

#### **GENERAL INFORMATION**

Alcohol by volume - 15 %

Variety - Tinta de Toro

Average vineyard age - 33 years

Vineyard surface area - 108 ha (San Román de Hornija and Pedrosa del Rey)

Planting density - 1,000 plants/ha

Altitude - **700 m** 

Yield - **3,000 kg/ha - 21 HI/ha** 

Harvest - Hand-picked in 12 kg crates from September 6th to 17th

### 2017 VINEYARD CYCLE

A cold winter gave way to a warm spring,  $1.7~^{\circ}\text{C}$  /  $35~^{\circ}\text{F}$  above the mean recorded for the season, which caused budburst to occur 15~days early.

The severe frosts at the end of April caused minimal damage to the Pintia vineyards despite the earlier budburst.

The summer began with a very hot June, continuing through July and August, meaning harvest took place 10 days earlier than in any of the previous 10 years.

# STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 15 years if stored in the ideal conditions of: 12-14 °C / 54-57 °F and 60 % relative humidity.

The recommended drinking temperature is 18 °C / 64 °F.

#### **PRODUCTION**

204,240 Bordeaux bottles, 6,720 Magnum, 512 Double Magnum, 42 Imperial, and 5 Salmanazar bottles.

## **BOTTLED IN**



