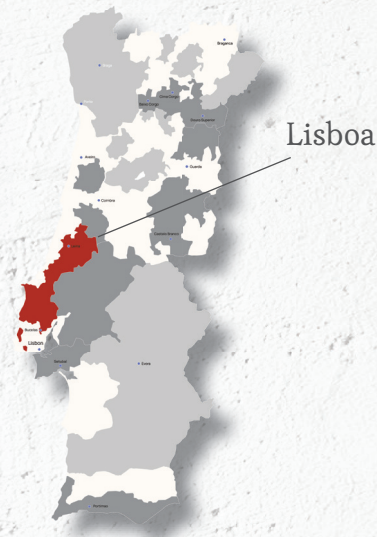


Quinta do Pinto
Grande Escolha

2016



Lisboa

35%

Touriga Nacional,
35% Petit Verdot,
30% Merlot

14.5%
ABV

Soil Type of Vineyard: Clay-Limestone

Fermentation Method: Alcoholic fermentation with indigenous yeasts in a cement tank under controlled temperature, followed by post-fermentation maceration for 3 weeks.

Aging Method: 12 months aging in French oak barrels which is followed by blending and an additional 6 months aging in barrels. Once bottled the wine is aged for 2 years in the bottle before release.

2016 was a year with a rainy and mild spring, but with a very hot and dry summer. In this way it allowed a long and complete maturation, where the grapes obtained high levels of sugar and polyphenols, resulting in rich, mature and concentrated wines.

1.1g/L

23.7-25.1°Bx

140m
Elevation

