

FAMILY OWNED ESTATE



YEAR OF HARVEST 2021

TYPE OF WINE

Still D.O.C. Douro wine from 90 years old vines from a small parcel of the quinta called Vinha do Pinto

ORIGIN AND SUB-REGION Douro — Cima Corgo

GRAPE VARIETIES

100% Old Vines – field blend of 30 different traditional Douro grape varieties

WINEMAKING

SOURO VINHA DO PINTO 202

Hand-picked grapes in 25 Kg containers; grape selection prior to crushing; fermentation in vats under controlled temperature

AGING
In vats for 18 months

COLOUR Shades of dark red colour

AROMA

With vegetal notes of cistus and other forest aromas and, at the end, notes of ripe fruit

FLAVOUR

A wine with great complexity and very well balanced in a typical Douro's old vines style

IDEAL TEMPERATURE TO DRINK 16 - 18 °C

RECOMMENDATIONS FOR CONSUMPTION

Keep the bottle laid down away from light; the wine was filtered, it's ready to drink and it improves with age; after opening the bottle the wine should be consumed within 24 hours

TAlcohol content (% vol.): 14 Total sugar (g/l): 0,9 PH: 3,66 Total acidity (g/l): 5,3