

PINTIA

DESCRIPTION

Pintia lies on the banks of the Douro River, within the D.O. of Toro. The extremely cold winters and hot summers influence its complex soils, which are characterised by a large number of pebbles.

Therefore, it is paramount to find the optimal harvest time, so as not to lose the freshness of the aromas or the acidity of the wine.

The harvest took place between 13 September and 7 October (one of the longest in our history), due to the low temperatures and rains in September and the growth cycle of the vineyard. These conditions for the 2016 vintage helped push for a bit more extraction later on in the fermentation stage.

The percentage of new oak barrels used for ageing was 80 %, American oak increasing 5 % and reaching 25 %, providing greater density in the wine. 75 % French oak was used for this ageing stage.

Pintia 2016 has a very elegant, fresh and silky balance, but at the same time, it is precise.

GENERAL INFORMATION

Alcohol by volume - **14.5 %**

Variety - **100 % Tinta de Toro**

Average age of vineyard - **32 years**

Vineyards - **San Román de Hornija and Pedrosa del Rey**

Planting density - **1,000 plants/ha**

Altitude - **700 m**

Yield - **4,000-4,500 kg/ha - 28-31.5 hl/ha**

Harvest - **Manual in 12 kg boxes from 13 September to 7 October**

2016 VINEYARD CYCLE

The growth cycle was marked by a rainfall of 278.75 mm (below average), an absence of heavy frosts in the dormancy stage and high summer temperatures both day and night, especially from mid-August onwards. This led to uneven ripening and earlier alcohol development (sugar content) than phenolic development (greenness of the pip and skin) early on in the harvest. However, a significant drop in temperatures in mid-September favoured a more gradual ripening. Rainfall meant that the harvest took longer than usual (beginning on 13 September and ending on 7 October).

STORAGE, SERVING AND DRINKING WINDOW

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

The recommended serving temperature is 18 °C / 54-57 °F.

PRODUCTION

230,032 Bordeaux bottles, 6,517 Magnum, 450 Double Magnum, 40 Imperial and 4 Salmanazar.

BOTTLING DATE

May 2018

2016



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