

PÁGINA

PINOT NOIR 2017

Wine: It is a red varietal made exclusively from grapes Pinot Noir, with denomination IGP Lisboa (IGP - Protected Geographical Indication)

Vineyards: Pinot Noir grapes were harvested in the “*Vinha do Bem-Amado*” vineyard, at Quinta do Porto Nogueira, Alguber – Cadaval, Lisbon Region. We put special emphasis on environmental and health issues, so our vines are cultivated following sustainable practices and the production is certified by the *Normas de Produção Integrada* (“Sustainable Production Standards”). Regarding the soil, special attention is given to the fight against erosion and the increase of organic matter content, as we prefer the non-mobilization of the soil and the application of natural origin manure

Vineyards’ areas extent: 1.49 ha

Vineyards Solar Orientation: “*Vinha do Bem-Amado*” has a Northeast-Southwest (NE-SW) solar orientation.

Soil type: Clay-limestone

Year of planting: 2012.

Harvest: manually made by our workers, the grapes were harvested to 18kg boxes at the optimum point of maturation.

Winemaking: rigorous selection of bunches and berries made over 100% of our grapes. Fermentation in mills with pre-fermentative maceration

Finishing and Staging: 12 months in French oak barrels of 2nd year use. Bottling, labeling and finishing performed in our cellar

Tasting Notes: beautiful light ruby color, well-defined aromas dominated by ripe and intense red fruits, slight perception of the oak stage. Fresh mouth, lively tannins, very well attuned to the lively and balanced acidity.

Analysis: Alcohol strength: 13%; Fixed acidity: 4.66g/dm³; PH: 3.58; Residual sugar: 1 g/dm³

