

MONTE DO PINTOR

Regional Alentejano Wine



Red 2006

Traditionally from Alentejo, arises in 2003 a wine with strong personality, with the contribute of the main varieties Trincadeira and Aragonês.

A perfect combination with the "Terroir" and vineyards that allow the production of distinct and different wines.

"Monte do Pintor. Emotionally distinct."

Vinification Process

Once the grapes have been harvested by hand they are destemmed and crushed, after this, the wine is then vinificated with complete tanning in stainless steel vats (maceration of 10 to 15 days) in controlled temperature. Aging period of 18 months in French oak casks and a minimum of 6 months in bottle prior to market release.

Tasting Notes

Monte do Pintor 2006 is a fine expression of Aragonês, Trincadeira and Castelão best grapes. After an aging period of 18 months in french oak casks, this wine reveals flavours of black berries compotes and spices, in a fresh ensemble, balanced and of long and elegant persistence.

Temperature for serving

16-18°C.

Varieties Aragonez, Trincadeira
and Castelão

Alcohol 14%

Total Acidity 7,02

pH 3,28

Volatile Acidity 0,53

Oenologist David Patricio

Production 30 944 bottles

Bottling Date March 2008

Shipment Euro pallet

▪ **The label authorship is from the portuguese sculptor João Cutileiro**

▪ This wine hasn't been stabilised, and therefore, with time, may present a slight deposit.