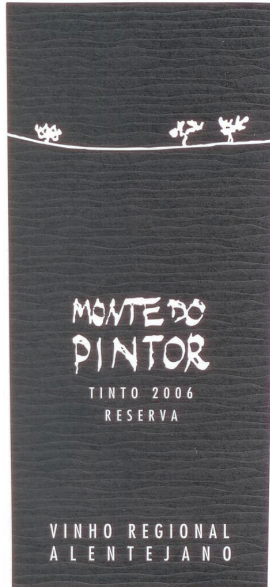


# Monte do Pintor

## Reserva

Regional Alentejano Wine



### Red 2006

The vineyard of Monte do Pintor is located on a gentle hillside facing south. The main varieties, Trincadeira and Aragonez are typical for Alentejo and together give the wine a particular personality influenced by the characteristic soil possessing an unmistakable "Terroir".

**"Monte do Pintor. Spiritually perfect."**

### Vinification Process

The grapes are carefully selected and harvested by hand in small boxes. Once the grapes have been harvested they are destemmed and crushed, after this, the wine is then vinified with complete tanning in stainless steel vats (maceration of 10 to 15 days) in controlled temperature. Aging period of 12 months in French oak casks and a minimum of 12 months in bottle prior to market release. It is not filtered.

### Tasting Notes

A care selection of Aragonês and Trincadeira grapes, carefully vinified and aged in new french oak casks, allows the correct expression of the best "terroir" of the Monte do Pintor vineyards.

Complex and attractive flavours of plum compotes, with a pinch of spices and chocolate, awakes our attention for an exquisite wine of solid tannins, but with a soft, long and defying persistence.

### Temperature for serving

16-18°C.

- 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.

**Varieties** Trincadeira and Aragonez

**Alcohol** 14%

**Total Acidity** 6,9

**pH** 3,38

**Volatile Acidity** 0,64

**Oenologist** David Patricio

**Production** 14 150 bottles

**Bottling Date** March 2008

**Shipment** Euro pallet