

# PINTIA

## 2018

### DESCRIPTION

Pintia lies on the banks of the Douro River, within the Toro D.O. region. The extremely cold winters and hot summers influence its complex soils, which are mainly known for their significant pebble content. This means that finding the perfect harvest period is key to ensure the wine conserves both its fresh aromas and acidity.

Harvesting ran from 20 September to 7 October. A rainier vintage, which already looked very good during the grape skin tasting. Very fruity polymerised tannins; a vintage to undoubtedly enjoy during harvest. Our experience with the grape was reflected in the wine. A new production plant was used for the first time during fermentation, enabling even more precise work during extraction.

It was a very balanced year, with taster wines, in which we increased the new barrel effect (5 %), while continuing to reduce the toasts in Toro.

**Pintia 2018 is the probably most vertical and fruitiest Pintia, but also has a lot of intrigue. A wine with a very silky texture that can be enjoyed now, but has an incredible finish.**

### GENERAL INFORMATION

Alcohol by volume - **15 %**

Variety - **Tinta de Toro**

Average vineyard age - **34 years**

Vineyard surface area - **108 ha (San Román de Hornija and Pedrosa del Rey)**

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

Altitude - **700 m**

Yield - **3,500 kg/ha – 24.5 hl/ha**

Harvest - **Hand-picked in 12 kg crates from 20 September to 7 October**

### 2018 VINEYARD CYCLE

The 2018 vintage saw more rainfall than other campaigns, particularly during spring, thus avoiding previous periods of water stress in the vineyards.

May saw a late mild frost and July was unusual (rainy, milder temperatures than expected).

Good weather and even warmth as ripening ended produced perfectly healthy grapes. The harvest started somewhat later due to the weather conditions.

### STORAGE AND RECOMMENDED DRINKING WINDOW

This wine is suitable for drinking now, but it can be aged for up to 15 years if stored in the ideal conditions: 12-14 °C and 60 % relative humidity.

The recommended drinking temperature is 18 °C/64 °F.

### PRODUCTION

14,144 half bottles, 251,512 Bordeaux, 6,543 Magnum, 512 Double Magnum, 40 Imperial, and 5 Salmanazar.

### BOTTLED DATE

June 2019



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