

A&D WINES

PINTADO 2020 [EN]



www.andwines.pt

Pintado 2020

Pintado is produced from Touriga Nacional and Vinhão grapes, whose vineyards are located on the superior levels of Quinta de Santa Teresa, above 350 meters of altitude. To produce Pintado we use the "tear" of the press, the first liquid that comes off before the pressure from the press is activated, which then ferments in wood. Pintado aims to be a first-category rosé, gastronomic and with good ageing potential.

Tasting notes

Balanced and fresh, this wine shows on the aroma notes of red fruits and a well-integrated oak. On the palate one feels notes of strawberry, redcurrant and watermelon water in a dry profile with a firm acidity and a mineral side. Good gastronomic potential.

Winemaking process

Grapes arrive to the winery in 24kg boxes. They are hand-selected and destemmed before going thru skin contact process and a gentle pneumatic press.

The must ferments in oak for around 12 months. Stabilization and tender filtration take place. No animal derivate is used in the

process, making it a vegan-friendly wine. A special care was taken into this process, minimizing any impact, with the intention of producing a wine that expresses well the particularities of the grapes and terroir.

Bottled in April 2021.

Climatic characteristics of the 2020 vintage

The winter was quite dry with low levels of rain. In the spring the temperatures became relatively high during April and May, with strong levels of rain during the last half of April, which was important to fill the water reserves of the vineyards. The summer had hotter temperatures than normal, mainly from the 22nd of June until the 10th of August. A hot and dry summer, with the vineyards in hydric stress until a strong, unusual rain occurred between 16th and the 20th of August, accelerating the maturation of the grapes and giving way to a sharp decline in the acidity levels. The beginning of the harvest started therefore quite early, the harvest of Touriga Nacional and Vinhão having begun on the 18th of September.

FEATURES

Producer A&D WINES
Region Minho
Grape varieties Vinhão and Touriga Nacional
Soil type Granitic
Altitude 400 m
Vineyards In line
Vines per Ha 3000
Pruning system Royat
Harvest period September 2020
Harvest method Manual
Malolactic No
Fermentation Stainless steel vats and oak
Bottled April 2021
Ageing 1 year

**ANALYTICAL DATA**

Dry extract 19,6 g/dm³
Alcohol 12,5% vol.
Total acidity 6,0 g/dm³
Volatile acidity 0,22 g/dm³
PH 3,30
Free SO₂ at bottling 28 mg/dm³
Total SO₂ at bottling 93 mg/dm³



BEST SERVED
10°-12°



FATTY FISH
POULTRY



NATURAL
CORK



BURGUNDY
BOTTLE



AWARDED
PRODUCT



MANUAL
SELECTION



PRODUCT OF
PORTUGAL



ORGANIC
PRODUCTION



MINIMAL
INTERVENTION



VEGAN
FRIENDLY