

Quinta do Pinto 2018 Estate Collection White

WineWise Code	PQP-ECW18
Country	Portugal
Region	Lisbon
Color	White
Alcohol by Volume	13.50%
Acidity	5.7
Residual Sugar	total sugar 4.1
Closure	cork
Annual cases produced	580
Varieties	Fernão Pires (20%) Viosinho (20%) Chardonnay (20%) Arinto (15%) Roussanne (15%) Chenin Blanc (10%)
Maceration Notes	Careful management of vegetation to optimize the aromatic potential of grapes. Manual harvest followed by Selection of the best bunches at the entrance of the cellar. Stemming and crushing, the must was clarified by natural settling in refrigerated vats. Fermentation grape by grape with indigenous yeasts in cement tanks with controlled temperature of 15-16°C. Frequent battonage. Roussanne only, fermented and aged in new 225 lt barrels and second year 500lt oak barrels.
Pumpover or Punchdown?	pumpover
Destemming	total destemming
Fermentation vessel	cement deposit
Aging method	Roussanne only, fermented and aged in new 225 lt barrels and second year 500lt oak barrels.
Filtered?	battonage on the roussanne
Yeast	indigenous
Malolactic	no
Added Sulfur	yes
Vineyard Name	quinta do pinto
Soil Type(s)	clay limestone
Elevation (meters)	155 mt
Vine age (years)	14 years
Vine Yields hl/ha	8,5 ton / ha
Farming practices	sustainable
Grape Picking	hand and machine

Notes from the producer:

LASSO is the surname of our grandmother and with this brand we want to pay a tribute to the woman in our family, as we are quite a matriarchal family! The Lasso white is the typical Lisbon blend joining the acidity and the structure of the Arinto with the flowery and fruity side of Fernao Pires - they are like the ying & yang of the wines!



WineWise Notes:

Despite our leaning towards native varieties, we were entirely convinced by this original blend with roughly half classic French cépages. Dry, lithe and incisive, it evokes both Chablis and the Rhône while ending up as a distinctly Portuguese wine. Like us, please put aside your prejudices and enjoy this as a piece of vinous art.

We were immediately struck by the authenticity of the wines here, which so clearly matches that of its proprietors, sisters Rita and Ana Cardoso Pinto. The vineyards are planted to no fewer than 27 varieties, both autochthonous and international, in clay and limestone soils on gentle slopes that enjoy a southern exposure. The proximity to the Atlantic confers a cool lift that is most welcome. Production methods are integrated and all yeasts are native.

