

Quinta do Pinto 2018 Vinhos do Lasso Colheita Seleccionada White

WineWise Code	PQP-VLW18
Country	Portugal
Region	Lisbon
Subregion	Alenquer appellation
Color	Whaite
Alcohol by Volume	13
Acidity	5.8
Residual Sugar	<1.5
Annual cases produced	922 cases
Varieties	50% Arinto, 50% Fernão Pires
Fermentation vessel	Concrete
Aging method	Concrete
Filtered?	Yes
Fining agents	None
Yeast	Native
Malolactic	No
Added Sulfur	Yes, 54 g/L
Soil Type(s)	Calcareous
Elevation (meters)	155
Vineyard Aspect	Southwest
Vine age (years)	14
Vine Yields hl/ha	8 ton/he
Farming practices	Sustainable
Grape Picking	Hand-harvested

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:

The synergy between these two grapes is akin to that of Semillon and Sauvignon. Arinto provides the fruit and substance, while Fernão Pires, with its Muscat-like qualities, supplies aromatic lift and nervosity. The end result here is a simply impeccable mid-weight wine that sports lovely freshness, an enticing oriental spice nose, perfect texture and excellent acidity.

Rather as Vienna's wines are something of an afterthought to many in an Austrian context, so do the wines of Portugal's capital, Lisbon, suffer occlusion from the bigger shadow thrown by the Douro, Dão and Vinho Verde. But, there are no fewer than ten sub-districts to this region and they offer an impressive variety of wines, from the commanding age-worthy reds of Colhares to the vivid wines of Alenquer.

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.

