



PRINCIPAL TÊTE DE CUVÉE PINOT NOIR 2020

QUINTA COLINAS DE SÃO LOURENÇO

The property's 61 hectares are spread over the rich clay-limestone soils that dominate the gentle hills of this property. The entire vineyard is dry farmed. World class sparkling wines are made here using Pinot Noir, but also this incredible rosé wine, with its fine nose, mineral freshness, wonderful length and delicateness of fruit. It is important to note that this wine is an exceptional pinot noir, before being an exceptional rosé.

LOCATION	S. Lourenço do Bairro, Anadia, Portugal (appellation: Bairrada DOC)
TERROIR	Atlantic-influenced climate, protected by the Caramulo and Bussaco Hills. Vineyards planted at high density (up to 6172 plants per hectare) on gentle hills of clay-limestone soils. Completely dry farmed.
VARIETALS	Pinot Noir (100%)
VINIFICATION	Direct pressing in the "Coquard" press. Fermentation in batches, in stainless steel using temperature control, then moving to 300 and 500 litre French oak barrels (used) where fermentation ends and partial malolactic fermentation occurs. It ages for 9 to 12 months before being bottled and is only released to the market after a further 24 months in bottle.
TASTING NOTES	Pale salmon. Great aromatic impact, with notes of fresh red fruit, fresh herbs and wet stone. Enormous delicacy in the mouth, with a satin texture and vibrant acidity. It finishes very long, with a huge concentration of citrus fruit.
SERVING TEMP	Serve between 6-8 C°.
STORAGE	In a cool place (12 to 14 C°) away from direct sunlight and without big fluctuations in temperature.
AGEING ABILITY	The wine is perfect to drink now, but will age beautifully for a further 5 years.
ANALYSIS	PH - 3,28 Total Acidity - 6,27 gr/lit (expressed in Acid Tartaric) Residual Sugar - 0,7 gr/lit Alcohol - 12,8%

