



H.O.

Pontão Tinto 2017

RED WINE | DOC DOURO | PORTUGAL

HO PONTÃO TINTO 2017 results from the rigorous selection of barrels from different parcels of old vines, with great emphasis on the parcel "Travessas". With East / South exposure, the vineyard is in schistose soil with an approximate elevation of 350 m. The perfect harmony of these different components results in a wine full of class, assuming the commitment between longevity and finesse.




Specifications


Alcohol
14 %


Total Acidity
5.3 g / L


pH
3.74

Residual Sugar
< 0.8 g / dm³

 **Casts**
Vinha Velha: Parcela
"Travessas"

 **Aging**
18 months in oak
barrels of 400L
capacity

 **Enology**
João Rosa Alves e
Tiago Alves de Sousa

 **Quantity Produced**
1500

The Viticultural Year

The 2017 viticultural year was characterized by being a hot and dry year. The dry spring and high intensity of solar radiation led to a strong growth of the vegetative part of the vine, providing a slight reduction in the size of the bunches. The summer continued hot and dry for the region's standards. During the ripening phase, the high temperatures and water restrictions of the vines led to smaller grape bunches, resulting in grape berries with a high concentration of pulp to skin ratio, giving rise to wines of great intensity.

Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by destemming, berry-by-berry picking, and crushing of the grapes, which are transported by gravity to the stainless steel fermentation tanks. After 48 h in pre-fermentative maceration at low temperatures, the alcoholic fermentation took place during 10 days where, according to the grape variety and the plot, a protocol of pumping over and delestage was executed.

After the malolactic fermentation, the different components were aged in 400 L oak barrels for 18 months. After bottling, the wine was aged for a further 24 months in the bottle.

Tasting Notes

HO PONTÃO TINTO 2017 is a wine of ruby color and deep intensity. In the aroma, it presents itself very young and full of fresh fruit, concentrated blackberry, black currant, forest with balsamic and spicy nuances of the barrel. In the mouth, it has tannins that are both powerful and fine, giving this wine a great ageing capacity.

