

WINE PROFILE

Pinga 2007

GROWING SEASON

Following 3 previous dry winters and hot summers 2007 was a year of contrasts. It rained heavily in late autumn, early winter and apart from a wet February was otherwise dry. Spring into June was overcast cool and wet. July and August were cooler than average and dry months. Veraison was first observed in "Block B" on the 7th July.

HARVEST TIME

Vintage

We were able to pick early, starting on the 14th September in "Block A&B" and finishing on the 18th in "Block G". Full maturation was a little later than previous years. The berries benefitted from a cooler grower season with a very balanced taste profile showing a fresh ripeness and elegant tannic structure.

Grape handling

Picked in the early morning in small ventilated boxes, the grapes underwent a rigorous triage and entered the lagares at 15C for initial maceration and treading.

Vinification

Roller crushed and then foot trodden for 12 man - hours in our granite lagares, where it fermented "naturally" for 4 days. It was run off with pomace at 1110 on the 17th into Steel Vats for prolonged residual fermentation. It was run off and pressed on 24th prior to Malolactic.

DEVELOPMENT

Racked into Oak barriques in February 2008 for 12 months. Thereafter racked into Vats for additional 12 months development before Final blend and bottling. Released in November 2011.

RELEASE PRODUCTION

7,500 bottles

WINEMAKER'S VIEW

A wonderfully expressive vintage. It retains a lovely freshness and smooth purity of fruit, allied to a certain firmness and ripe tannic development. A rich bouquet of black fruits , cherries , chocolate and spice.



Quinta de
Macedos