



QUINTA do ROL

## Pinot Noir

Red Wine

2008



### TYPE

Red Wine

### REGION

Lisboa/Estremadura until 2009

### SUB-REGION

Lourinhã

### APPELLATION

Vinho Regional Lisboa

### HARVEST

2008



### CLIMATE

Atlantic

### SOIL

Franc-Argillaceous and Eutric fluvisol

### GRAPES

Pinot Noir

### VINIFICATION

Fermentation at the controlled temperature of 77° F (25° C), then aged for 18 month in fresh oak barrels (MLF took place inside the oak barrels) and 6 month inside the bottle



### ANALYSIS

Alcohol 13,5 %; pH 3,74; Total Acidity 5,8 g/l TA

### COLOR

Light Red

### AROMA

Fruity, floral, spicy, earthy, with the wood perfectly integrated

### PALATE

Full bodied, velvety with long and persistent ending



### CONSERVATION

Lying at the constant temperature of 63° F (17° C)

### CONSUMPTION

At the temperature of 61° F – 65 ° F (16 - 18° C)

### GASTRONOMY

Fatty fish, cold cuts and white

