



QUINTA do ROL

Pinot Noir Reserve

Red Wine

2009



TYPE

Red Wine

REGION

Lisboa/Estremadura until 2009

SUB-REGION

Lourinhã

APPELLATION

Vinho Regional Lisboa

HARVEST

2009



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 14,5 %; pH 3,73; Total Acidity 5,2 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 meat

