



Quinta da Costa do Pinhão, Tinto, Douro, Portugal, 2015

Producer Profile

Miguel Morais is the owner and winemaker behind the organically farmed Quinta da Costa do Pinhão.

Miguel allows his 40 year old vines to grow naturally on their rich slate soils and at a height of up to 450m altitude they give him a bird's eye view over the Douro, soaring high above the heat of the valley floor. This allows the wines to have pure flavours and minerality at their core. There is little influence from the winery, where historic slate lagars are used to naturally ferment the grapes resulting in terroir driven, fresh, balanced and fruity wines. Far removed from the traditional styles of the Douro.

Viticulture

Occupying the higher sites of the Douro with vineyards planted in rich slate soils at 300-450m above sea level, this gives their viticulturist an advantage when cultivating vines in the hot Douro climate: lengthening the growing period and maintaining bright levels of acidity. Quinta da Costa do Pinhão are farmers working their old vines and the land organically, but not yet certified.

Winemaking

Foot trodden and fermented into traditional schist lagar with 40% whole clusters as well as in stainless steel. Indigenous yeasts and a long skin contact.

Tasting Note

Intense fruit aroma, tobacco, graphite and black pepper. Excellent tannin and structure as well as acidity and persistence.

Food Matching

Traditional Caçoila- Portuguese stewed beef, or any rich red meat dish.

Awards

Decanter 92 Points



Product code: 3858

Technical Details

Varieties:

Touriga Nacional 40%
Touriga Franca 30%
Tinta-Roriz 30%



ABV: 13%

Closure: Natural cork

Colour: Red

Style: Still wine

Case Size: 6 x 75cl

Oak Ageing

Time: 18 Months

Type: French 225l and
400l used barrels

% wine oaked: 100

% new oak: None

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