

QUINTA DE PANCAS

QUINTA DE PANCAS SPECIAL SELECTION SYRAH 2017



APPELLATION

IG Lisboa

GRAPE VARIETIES

100 % Syrah

TASTING NOTES

Bright red color with complex aroma, black fruit hints of ink with spicy notes dominating the bouquet. In the mouth it is well balanced, confirming the fruit notes, smoky and above all the spicy notes. Smooth, fresh and elegant with silky tannins and a complex finish this wine promises a good ageing potential.

VINEYARD

The grapes that origin this wine came from the vineyards of Quinta de Pancas located in Alenquer. The vineyards are spread on a chain of hills and valleys protected by "Montejunto" mountains. The soils are fine textured, neutral and clay-calcareous. The climate is Mediterranean with Atlantic influence. The Syrah came from the plots 8 and 23.

2017 VINTAGE REPORT

2017 was marked by draught. After a dry winter with rain well below the normal, the spring and summer were also very dry with high temperatures. To achieve quality vintage began earlier for the grapes to be at their best. Balanced and concentrated and ripe tannins. Vintage began on 28th august and ended on 3rd october 2017.

WINEMAKING

The grapes were harvested on the 1st and 2nd October 2017 and followed to the winery. Here they were vinified with a short cold maceration and fermented at a controlled temperature of 28 °C for 10 days with a daily regimen of "delastage" and manual pump-over. Malolactic fermentation occurred in stainless steel vats. The wine aged in French oak barrels (50% new) for 15 months followed by an extended bottle ageing.

SERVING SUGGESTIONS

The perfect harmony for roasts, elaborate meat dishes and intensely flavoured cheeses. Serve between 16-18 °C.

ANALYSIS

*Alcohol 14,5%
Total Acidity 4,29 g/l
pH 3,72
Sugar 0,6 g/l*

Bottle	Case	Bottle weight	Case weight	Bottles per pallet	Cases per Pallet	Pallet weight	EAN	ITF
75CL	wood case 3 x 75 CL	1,350 Kg	5,100kg	270	90	480	560 2166 030119	1 560 2166030116