



QUINTA DO PILOTO TINTO RESERVA TINTO 2021

Piloto Reserva Tinto is a wine made from grapes grown in a small old vineyard located on Agualva with near 90 years old. The predominant grape of this vineyard is Castellão, however, the ancient people mixed small percentages of other varieties to give greater complexity and intensity to their wines. These vineyards give elegance, delicacy and complexity to this great wine. This vineyard is located in sandy soils, results an intense, complex and elegant wine.

HISTORY

Quinta do Piloto is state located in Palmela region from Cardoso family. Cardoso family is one of the ancient Palmela families with great traditions in making the best and traditionalist Palmela wines. Humberto Cardoso was the creator of Quinta do Piloto, now Filipe Cardoso is the 4th generation of the family that keep the company running.

TECHNICAL INFORMATION

<i>Color</i>	Red wine
<i>Region</i>	Palmela
<i>Grape varieties</i>	Castellão old vines
<i>Harvest Period</i>	2th week of September
<i>Fermentation</i>	Argilian Amphoras
<i>Ageing</i>	16 month in french barrels and 12 month minimum in bottles
<i>Alcohol</i>	14.5 % vol
<i>Residual Sugar</i>	0.6 g/lt
<i>Producer</i>	Quinta do Piloto

Notas de Prova

<i>Collor</i>	Intense Garnet
<i>Aroma</i>	Notes of black plum, wild berries, with spices such as black pepper and green pepper some subtle notes of lavender. A character of Mediterranean vegetation is also present, perfectly integrated in a fresh and elegant profile
<i>Paladar</i>	Very elegant on the palate, fresh, firm structure but with very polished and luxurious tannins. It shows a great balance, with a great natural acidity. It is long and seductive. Will age with great class.

