

# WINE & SOUL

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The Wine & Soul Pintas Port Vintage 2011 is a profound expression of the Douro, boasting a field blend of over 30 indigenous grape varieties and highlighting Portugal's winemaking legacy with richness and longevity.

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### Pintas Vintage 2011

Douro, Portugal

#### Region and Vineyards

The **Douro Valley**, one of Portugal's most storied wine regions, is the birthplace of the Wine & Soul Pintas Port. This region is distinguished by its rugged landscape, intense sunlight, and dramatic terraces etched into the mountainsides, allowing vines to thrive despite challenging conditions. The valley's unique microclimate features extreme temperature variations that intensify the ripeness and concentration of the grapes. **Schist-rich soils** dominate this area, renowned for promoting deep root systems that enhance the vineyard's resilience and mineral complexity.

The **Pintas Vineyard** lies on the southern-facing terraces of the Douro at an elevation of 825 feet, providing an ideal environment for cultivating premium grapes. Originally planted in **1930** and cultivated through traditional **bush vine training**, this vineyard maintains a low yield of about **1.2 tons per acre**. With a modest size of 5 acres, the vineyard includes approximately **2,400 vines per acre** and contributes to a deeply concentrated and expressive port.

#### Winemaking

The **2011 Pintas Port** is crafted from a **field blend** that includes over **30 indigenous Douro grape varieties**, showcasing a cross-section of the region's viticultural diversity. All grapes are hand-harvested and carefully sorted before fermentation begins in traditional **granite lagares**. During the five-day fermentation process, the grapes are **foot-trodden**, an age-old Douro practice that ensures thorough maceration and precise tannin extraction. After the addition of brandy, which halts fermentation and preserves natural sweetness, the wine is ready for aging.

Aging takes place in **40-year-old Portuguese oak barrels** for **19 months**, allowing the wine to develop complexity and finesse without overpowering oak influence. The oak imparts subtle structure and refinement, complementing the wine's bold character. This lengthy maturation period results in a port that is richly layered and primed for long-term aging, encapsulating the unique expression of the **2011 vintage**.

96  
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Alcohol :20,00 %

Composition: 100% Porto divers



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# Pintas Vintage 2011

## Tasting Notes

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- **Color:** Deep, dense purple with vibrant ruby highlights.
- **Aroma:** A compelling bouquet of dark plum, blackberry, and mint chocolate, underscored by hints of licorice and dried herbs.
- **Palate:** Full-bodied and concentrated, with velvety tannins that envelop flavors of dark berries, cocoa, and a touch of pepper. The finish is long and well-balanced, promising years of aging potential.

## Did you know?

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This **2011 vintage** was among the **earliest productions** in the Wine & Soul portfolio, founded in 2001 by Sandra Tavares da Silva and Jorge Serôdio Borges. The wine showcases their dedication to reviving **old vineyards** and preserving traditional methods, resulting in a vintage that has garnered international acclaim for its depth and authenticity.

## Wine Pairing Ideas

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- **Venison with Juniper and Blackberry Sauce:** The intense dark fruit and earthy tones in the wine echo the venison's flavors and complement the herbaceous juniper and berry sauce.
- **Aged Manchego Cheese:** The nutty, slightly salty character of Manchego enhances the port's dark fruit and chocolate notes, creating a harmonious contrast.
- **Roasted Duck with Red Currant Glaze:** The wine's acidity cuts through the richness of duck, while its fruitiness complements the red currant glaze for a beautifully balanced pairing.
- **Dark Chocolate Fondant:** The wine's chocolate and mint tones resonate with the fondant's richness, making for a classic port pairing that highlights both dessert and wine.



## Pintas Vintage 2011

**Robert Parker (RP) : 96 Points (2011)**

*The 2011 Pintas Vintage Port, part of our vertical this issue, is a field blend from very old vines (some 80 years or so) coming in at 112 grams per liter of residual sugar. Along the lines of the 2007 in structure, this young 2011 is powerful and forbidding on opening but perhaps not quite as concentrated. It does have a fruitier and cleaner feel, with some blackberries on the finish, but it was very hard to read early on. Silky in texture and a bit light in the mid-palate, it was mostly impressive for its structure. It showed off a little eucalyptus, a hint of herbs and resin. It needed more time, to be sure, and the next day (after re-corking and refrigeration) it was notably better but still a bit boring for a 2011. Finally, on the third day open, it exploded. The power had not lessened—if anything, it had intensified. This finished with drying tannins. However, it seemed to pick up weight and it was increasingly intriguing. Considering how mediocre this was on opening, at least in the context of the vintage, I was rather shocked that it showed this well on the third day tasted. Was there some potential here for greatness? I think that remains to be seen, as this has closed down hard. It seems very old-school. I would like to see more expressive fruit at some point but it is very promising. This exercise does show, though, the danger of going too quickly with Port (in particular)—not that everyone can always spend three days on every wine. This is going to be a long-haul wine and it really needs a decade more of cellaring at least.*

