



PLC- Companhia de Vinhos do Alandroal

Pontual

WINE:	Pontual Syrah
TYPE:	Red Wine
DENOMINATION:	VR Alentejano
VINTAGE:	2004
GRAPE VARIETY:	Syrah
COUNTRY:	Portugal

The Estate: Located in Alandroal in the Alentejo region of Portugal, PLC – Companhia de Vinhos do Alandroal owns over 50 hectares of vineyards where wine has been produced since Roman times.



Only 15 kilometers from the border of Spain and near the Guadiana River, the soil is schistous and the climate is hot and dry in the summer months with very little precipitation, an ideal environment for growing grapes. The vineyards have been in the family of one PLC shareholder for generations. However, PLC was first founded in 2000 followed soon after with the first release of Pontual wines.

The Wine: The front label of “Pontual” is inspired by the Roman influence in the region. Its “crossword” type letter casing is suggestive of the Roman headstones that are found on ancient monuments in the region. The “v” in “Pontual” is evocative of Roman writing in which the letter “u” is depicted as a “v”. Coming from a family of winemakers, Paolo Fiuza Nigra had been producing wines in cooperation with Peter Bright, a well-respected Australian winemaker in Portugal. Pontual is Paolo’s first personal venture in designing his own wines.

Vinification: Maceration takes place over 3 days and there is a total separation of solid matter. The grapes are fermented for 7 to 10 days at a temperature of 25° celsius. The wine is then aged for 12 months in French and American oak barrels.

Press: Wine Enthusiast Magazine, November 2006 (2004 Vintage), **89 points:** *“Dark and meaty, this Syrah shows its hot-weather climate without losing all of its nuance. Hints of anise, meat and dried spices add a layer of flavor atop the chocolate and black cherry base, while the supple tannins and soft texture end gracefully.”*

Tasting Notes: With an intense aroma of mature, almost dry fruit, this Syrah is well-blended with the oak-ageing. This wine offers a progressively strong sensation and a prolonged finish, with firm and fine tannins and well-blended with the fruit which remains prevalent.



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