



Pontual *Syrah*

WINE:	Pontual Syrah
TYPE:	Red Wine
DENOMINATION:	VR Alentejano
VINTAGE:	2005
GRAPE VARIETY:	Syrah
COUNTRY:	Portugal

The Estate: Located in Alandroal in the Alentejo region of Portugal, Pontual is produced by PLC – Companhia de Vinhos do Alandroal. The Company, founded in 2000, is the collaboration of two vineyard owners and a winemaker with the shared vision of producing wines of exceptional quality in the Alentejo region.



The winery has over 50 hectares of vineyards, land that has been producing wine since Roman times. 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. 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 Wine: The hot and dry Alentejo region yields mature, ripe fruit, and the dry schistous soil contributes concentration and richness. Winemaker Paolo Fiuza Nigra comes from a family of winemakers. Prior to the formation of PLC he had been producing wines in cooperation with Peter Bright, a well-respected Australian winemaker in Portugal.

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 10 months in French and American oak barrels.

Press: Wine Enthusiast, (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.” November 2006.

Tasting Notes: Dark red in color with an intense aroma of mature fruit and hints of mint and pepper. This Syrah is well-blended with the wood. It is full-bodied and mature showing smooth, fine tannins.