



Pontual

Touriga Nacional/Trincadeira

WINE:	Pontual Touriga Nacional & Trincadeira
TYPE:	Red Wine
DENOMINATION:	VR Alentejano
VINTAGE:	2004
GRAPE VARIETY:	Touriga Nacional (65%), Trincadeira (35%)
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 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 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 “Pontval” 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. This wine was the first launched by the company and combines two of Portugal’s top indigenous grape varieties, Touriga Nacional and Trincadeira.

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: **Bronze Medal** at the International Wine Challenge in London in 2005 (2003 Vintage)

Awards: **Silver Medal** in the “Concours Mondial de Bruxelles 2007.”

Tasting Notes: With flowery notes and hints of black plum, this wine has a nice concentration and blends well with the wood. Tannins present and progressively deep, tamed and molded by the floral palate. A notable finish balanced by the wood.