



## **Pintas & Guru** from Wine & Soul, Douro, Portugal 2007/2008 Vintage, En Primeur

It was clearly only a matter of time and finding the right site, before Sandra Tavares de Silva and husband Jorge Serodio Borges would set up on their own. Both already had impressive vinous CVs when, in 2001, they established their own project 'Wine & Soul' in the Pinhão Valley. They are now proud owners of an amazing vineyard, the purchase of which took precedence over buying a house, when they first married. It is an enviable 77 year -old vineyard, planted traditionally with more than thirty indigenous grapes varieties. This diversity presents a challenge though, through that, the wines have considerable complexity. A combination of prodigious talent and enthusiasm has resulted in iconic wines which have developed an ardent following, in a very short space of time.

Alison Buchanan  
Associate Director, Buying  
January 2010

### **2008 Tasting Notes**

***A very fresh vintage, with great fruit and depth***

Sandra Tavares de Silva, January 2010

#### **Guru Douro White 2008**

##### **Corney & Barrow Score 18**

This comes from a 48 year-old vineyard and is a field blend (the vines are planted almost at random) of Gouveio, Viosinho, Rabigato and Codéga do Larinho, fermented in new French oak for two weeks, at low temperatures followed by 6 months ageing, with lees stirring. Lustrous golden in colour, this presents an opulent nose, creamed orchard fruit underscored by mineral notes and hints of nuts. These aromatics are mirrored on a richly textured palate. The oak plays a supportive role, remaining in the background yet adding richness and complexity. Sandra and Jorge have produced a lovely 2008, focused and precise through to a protracted finish – very fine.

**Recommended drinking from 2010 to 2014 plus**

**£110/case of 6, in bond UK**

### **2007 Tasting Notes**

A great vintage with good ripeness allied with freshness and balance. The wines are very complete, with great structure and complexity.

## **Pintas Character Douro Red 2007**

### **Corney & Barrow Score 16 plus to 17**

Pintas Character is a field blend of around thirty indigenous varietals, de-stemmed and foot trodden in traditional stone lagares. The malolactic fermentation and ageing was in French oak, 50% new, 50% one year old, maturing for 18 months.

Jet-plum in colour, with a dark cherry rim, this offers very ripe red and black fruit on the nose, pepper-spiced and with an intriguing almost citrus lift. The palate is perfumed and richly-textured, spiced and evocative, revealing the complexity of heady old-vine fruit. This is a big wine, powerful and robust yet it bears its weight well, retaining a fresh, lifted mineral focus throughout – very impressive balance

**Recommended drinking from 2010 to 2018 plus**

**£115/case of 6, in bond UK**

## **Pintas Douro Red 2007**

### **Corney & Barrow Score 18**

As with Pintas Character, the grapes are foot-trodden during the 10 day fermentation before going to Alliers oak, 70% new and 30% one year old, for 20 months. The result in 2007 has produced a fathomless jet-plum colour, very intense. The nose is sweet and ripe with concentrated, spiced red and black fruit refreshed by hints of roses and violets. The palate is expansive and characterful, the fruit profile developing cassis and black cherry, underscored by a very pronounced minerality. Once again, innate opulence is presented with balance and focus – typical of Sandra's and Jorge's style.

**Recommended drinking from 2010 to 2025**

**£200/case of 6, in bond UK**

## **Pintas Vintage Port 2007**

### **Corney & Barrow Score 17 to 18 plus**

This is an unexpected and very welcome opportunity to grab a case or two of Pintas port from this highly prized vintage. From 77 year-old vines of more than 30 varieties, Pintas offers complexity and personality, with Sandra and Jorge's hallmark freshness. This is lovely. Jet-plum in colour, dark and intense, it offers both fresh berries and dried fruit on the nose and palate. Sweet and ripe, there is some floral refreshment, violets and roses, underpinned by a crushed stone minerality all complemented by a heady dash of pepper. Exuberant, with great personality this is a very pretty translation of the vintage.

**Recommended drinking from 2011 to 2022 plus**

**£140/case of 6, in bond UK**

To order please call 020 7265 2430 (**London**),  
01638 600 000 (**Newmarket**) or 01875 321 921 (**Edinburgh**)

## **TASTING GUIDE**

Our tasting notes provide full details but, at your request, we have also introduced a clear and simple marking system. We hope these guidelines assist you in your selection.

**14-16 A very good to excellent wine.**

**16-18 An excellent to outstanding wine.**

**18-20 An outstanding to legendary wine.**

- Wines are judged within their peer group.
- A definitive score of a young wine is almost always impossible. We usually offer a 'spread' (e.g. 14 - 16) which relates to the potential to achieve a higher mark. A 'plus' adds further to that potential.
- A score is a summary only. The devil is in the detail, so please focus on the tasting notes.