

# PIZZATO

▪ VINHAS E VINHOS ▪

## Pizzato “Veludo Azul” ALICANTE

### BOUSCHET Reserva 2016

Available since 2004 vintage, this was the only Brazilian Alicante Bouschet single varietal wine available for years. Now, still only 2 or 3 wines produced from this grape in Brazil.

The Alicante Bouschet grape is very colorful, red fleshed, known as a ‘teinturier’ (inkberry). Naturally high yield, it generates full elegant wines if managed to be low production per plant. It generates very thick and dark wines, with high aging potential (it’s mandatory indeed).

It was created by Henri Bouschet crossing *Petit Bouschet* (*Aramon* and *Teinturier du Cher* cross obtained by Henri’s father, Louis Bouschet) and *Grenache*. It’s one of the few red fleshed grapes with single varietal winemaking potential.

#### Historical highlights:

92 pts, double-gold medal, **Grande Prova Vinhos do Brasil 2019**  
92 pts, best red wine **Guia Adega** de Vinhos do Brasil 2017/2018  
91 pts, gold medal, **Grande Prova Vinhos do Brasil 2018**  
91 pts, **Guia Adega** de Vinhos do Brasil 2016/2017 and 2018/2019  
90 points by “Guia Adega de Vinhos do Brasil 2013/2014”  
90 points by “Guia Adega de Vinhos do Brasil 2014/2015”  
90 points by “Guia Adega de Vinhos do Brasil 2015/2016”  
Brazil’s selection for South American Wines Conference 2015, NY, by Evan Goldstein MS  
Best exotic grapes wine Revista Adega Setembro 2013 (90 points)  
Exported to several international destinations: USA, Canada (Alberta), UK, Luxembourg, Belgium, France etc.



#### WINE FEATURES

Full bodied, good aging potential, elegant wine.  
Dark, dark, dark, even when aged for 5+ years.  
One of a kind for this grape for Brazilian wines.  
For drinking now or after aging.  
VSP trellised Pizzato owned vineyards.  
From the best plots of Sta Lúcia, Vale dos Vinhedos vineyard.  
Single numbered limited production bottles.

## TASTING NOTES\*

Dark, deep, purple to inky, dense; wild black berries, blackberry jam, mushrooms, earthy, smoky and toastiness and black olives; powerful mouth, heavy bodied with full soft tannins, long and very rich aftertaste..

\* average perceived

## FOOD PAIRING

High spiced game, lamb, fatty beef, Brazilian dishes (feijoada, mocotó), cassoulet.

## SERVING

The suggested drinking temperature range is 16 – 18 °C (60 – 64 °F).

## SPECIFIC VINTAGE DATA

**Bottles:** 4.300 bottles, all numbered; bottled at origin as a single lot bottling; Vale dos Vinhedos Geographical Indication;

### **Tech data:**

*Alcohol (% vol.)* : 13

*Residual sugar(g/l)* : 2.2

*Total acidity (g/l tartaric acid equiv.)*: 6.52

*pH*: 3.59

*Barrel stage (months)*: 12 (1<sup>st</sup> and 2<sup>nd</sup> use), 225 liters French oak barrels.

**Vintage dates:** February, 23<sup>th</sup>, 2016

## VINEYARD

**Name:** *Santa Lúcia, Vale dos Vinhedos*

**Region:** *Vale dos Vinhedos, D.O.*

**Location:** *29°10'17.91"S, 51°36'05.59"O, 495 m.a.s.l.*

**Vineyard Design:** *N-S row orientation, VSP. 22 years old vineyard.*

**Soil:** *rocky clay basaltic origin*

**Harvest:** *hand picked*

## WINEMAKING

The grapes were destemmed, crushed and fermented in temperature-controlled stainless steel tanks through 7-day fermentation + maceration time; then it was naturally malolactic fermented in stainless steel tanks, following in 225 liter French oak barrels and bottle aging.

## *the PIZZATO winery*

The winery is established in Vale dos Vinhedos – the premier Geographical Indication area ever in Brazil – sourcing grapes from two winery owned vineyards: Santa Lucia Vineyard, Vale dos Vinhedos (26 hectares) and Doutor FAUSTO Vineyard, Serra Gaúcha (19 hectares).

Contact info:

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