



PINTO & RAPOSO
PORTUGUESE WINERY

PAP 
SECO

www.pintoraposo.com



WHO WE ARE

Welcome to our wine world.
Our mission is to bring further the portuguese wines.

In the market for the past eighth years we aim to achive the best quality in
each and every bottle we provide to our costumers.

The name “Papo Seco” arises from the desire to honor a family ancestor who began this wine journey in one of the
most beautiful Portuguese regions and where some of the best wines in the world are produced.

The tie represented in our image symbolizes the decorative ornament that our uncle Papo Seco never failed to wear
even when he was taking care of the grapes in the vineyard. He had a dream that today, almost 100 years later,
remains alive around the world in each bottle of Papo Seco Wine.

Wine is a passion for us.
Because our focus is quality, we work with the best grape varieties and best production techniques. “Small is
beautiful” is the driven concept that gives us the flexibility to adapt to each market we work with.

We produce just 55.000 wine bottles every year of our Papo Seco wines so
that we can guarantee the same quality each and every harvest.

The founders of Pinto Raposo come from different professionals areas but
are connected by a big friendship and a huge passion for wines.

That's why, in every bottle of Pinto & Raposo, there's always something more to discover...





**Papo Seco
Reserve Red Wine 2018**

**We love everything old:
old friends, old times,
old habits, old books and
reserve wines.**

Oliver Goldsmith



FACT SHEET

Papo Seco Reserva Tinto 2018



WINE ID: Papo Seco Reserva Tinto 2018

Type of Wine: Red – Denominação de Origem Controlada (DOC) DOURO

Grape Varieties: Touriga Franca (75%), Touriga Nacional (25%)

Origin: Cima-Corgo Subregion

TECHNICAL DATA:

Altitude: 450 – 480 meter

Yield per Hectare: 4,5 ton in average

Training System: Double cordon

Planting Density: 3.800 – 4.500 vines / hectare

Type of Planting: Terraced slopes and hill descent rows

Vineyard Management: Douro traditional vineyard management. Integrated Pest Management. Nutrition: Organic matter, manure and few foliar applications. Extreme care in managing vegetation and leaf/fruit ratio.

Climate: Annual and daily high thermal amplitude. Dry summer

Soil: Schistous.

Harvest Period: 3rd week of September

Type of Harvest: 100% by hand, to 20 Kg box.

Vinification: The grapes are destemmed and crushed. Fermentation takes place with very low mechanical action to preserve elegance. Two months post-fermentative maceration to increase longevity and reduce astringency.

Fermentation Temperature: 23 – 24°C

Fermentation Equipment: 50 hl stainless steel tanks

Ageing: 50 hl stainless steel tanks and 500 litre “Seguin Moreau” French oak barrels

Alcohol Content (%V/V): 14,0

Ageing Potential: 15 years

Pick Drinking Time: 2 – 15 years





Papo Seco White Wine 2019

**Friendships are kept around
of a table enjoying a wonderful
dinner and an astonishing wine.**

Marianna Moreno



FACT SHEET

Papo Seco Colheita Branco 2019



WINE ID: Papo Seco Colheita Branco 2019
Type of Wine: White – Denominação de Origem Controlada (DOC) DOURO
Grape Varieties: Viosinho (30%), Gouveio (30%), Arinto (20%), Rabigato (20%).
Origin: Cima-Corgo Subregion (50%), Baixo-Corgo Subregion (50%)

TECHNICAL DATA:

Altitude: 480 – 570 meter
Yield per Hectare: 4,5 ton in average
Training System: Double cordon, single and double Guyot
Planting Density: 4.000 – 6.000 vines / hectare
Type of Planting: Terraced slopes and hill descent rows
Vineyard Management: Douro traditional vineyard management. Integrated Pest Management. Nutrition: Organic matter, manure and few foliar applications. Extreme care in managing vegetation and leaf/fruit ratio.

Climate: Annual and daily high thermal amplitude. Extremely dry year. No pressure of cryptogamic diseases such as mildew or powdery mildew.

Soil: Schistous.

Harvest Period: 1st week of August until 1st week of September
Type of Harvest: 100% by hand, to 20 Kg box.
Vinification: Loading the press with whole grapes in an inert environment (nitrogen) to avoid oxidation. Pressing up to 0,4 bar. Static clarification by cold for 48 hours. Final third of the fermentation in barrels of 500 liters.

Fermentation Temperature: 16 – 20°C
Fermentation Equipment: 50 hl Stainless steel tank , 500 litre "Seguin Moreau" barrels French oak and acacia tops.
Ageing: 50 hl stainless steel tanks and 500 litre "Seguin Moreau" French oak barrels. Battonage until May
Alcohol Content (%V/V): 13,0
Ageing Potential: 10 years
Pick Drinking Time: 1 – 8 years





Papo Seco Red Wine 2018

**The nostalgia sometimes
arrives accompanied by a
bottle of red wine.**

Edna Frigato



FACT SHEET

Papo Seco Colheita Tinto 2018



WINE ID: Papo Seco Colheita Tinto 2018

Type of Wine: Red – Denominação de Origem Controlada (DOC) DOURO

Grape Varieties: Touriga Franca (60%), Touriga Nacional (30%), Tinta Roriz (10%)

Origin: Cima-Corgo Subregion (60%), Douro Superior Subregion(40%)

TECHNICAL DATA:

Altitude: 250 – 450 meter

Yield per Hectare: 5 ton in average

Training System: Double cordon, VSP, double “Guyot” and single “Guyot”

Planting Density: 3.800 – 4.500 vines / hectare

Type of Planting: Terraced slopes and hill descent rows

Vineyard Management: Douro traditional vineyard management. Integrated Pest Management. Nutrition: Organic matter, manure and few foliar applications. Extreme care in managing vegetation and leaf/fruit ratio.

Climate: Annual and daily high thermal amplitude. Dry summer

Soil: Schistous.

Harvest Period: From the 1st week of September until the 4th week of September

Type of Harvest: 100% by hand, to 20 Kg box.

Vinification: The grapes are destemmed and crushed. Fermentation takes place with very low mechanical action to preserve elegance. Two months post-fermentative maceration to increase longevity and reduce astringency.

Fermentation Temperature: 23 – 24°C

Fermentation Equipment: 50-100 hl stainless steel tanks

Ageing: 50-100 hl stainless steel tanks

Alcohol Content (%V/V): 13,5

Ageing Potential: 10 years

Pick Drinking Time: 1 – 8 years





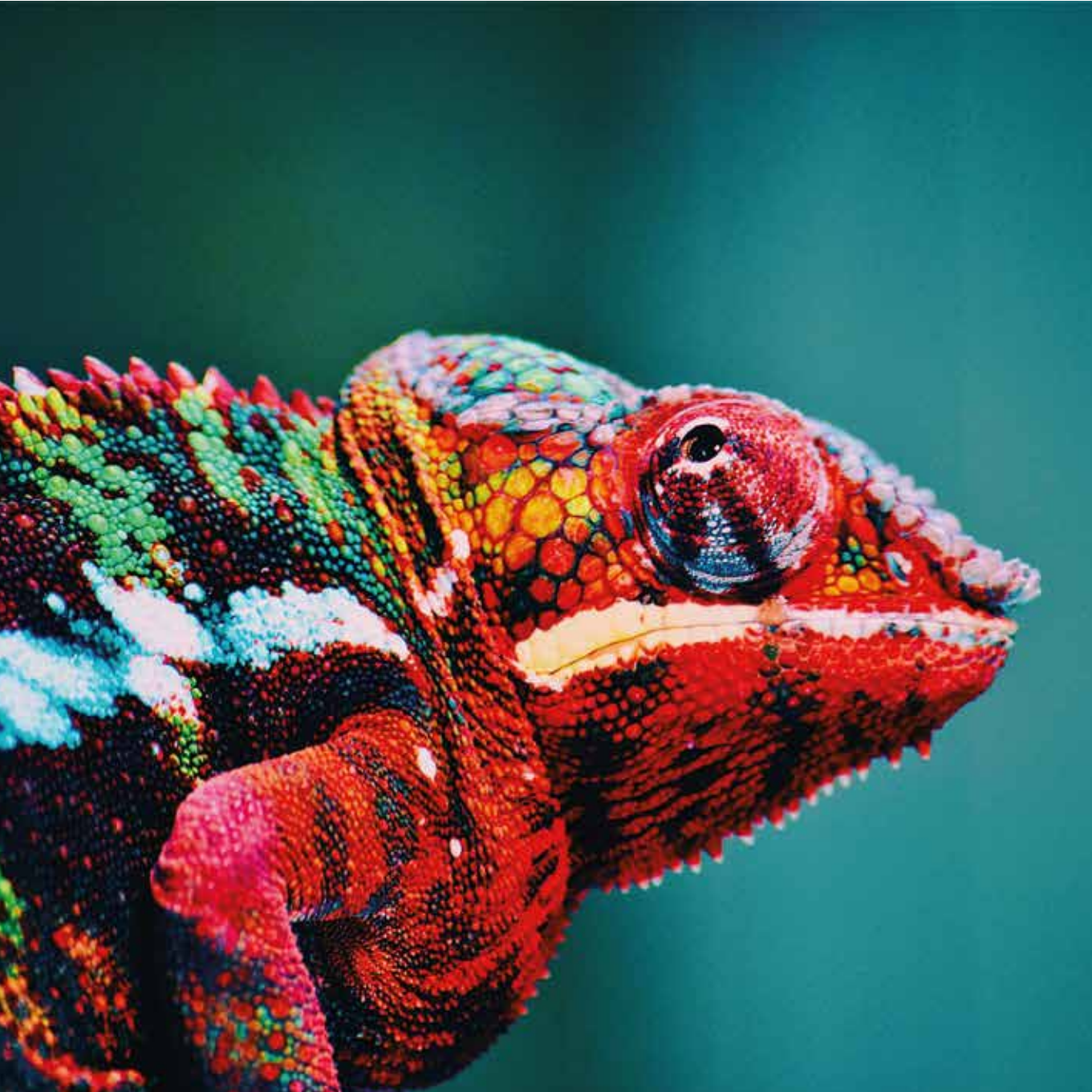
Papo Seco Green Wine

**Nobody is happy alone,
There is always a love,
A friend, or a glass of wine.**

Ingrid Tomazzia

WINE ID: Papo Seco Vinho Verde Branco
Type of Wine: Vinho Verde
Grape Varieties: 80% Loureiro e 20% arinto
Origin: Minho Region

**THESE
BRANDS ARE
NOT OURS BUT WE
TAKE CARE OF
THEM WITH THE
SAME PASSION**





Prior Lucas Red Wine 2017

**All wines have a the secret
we never got to decipher,
the best is keep trying!**

Oscar de Jesus Klemz





Abre a Pestana

VINHO REGIONAL PENÍNSULA DE SETÚBAL WHITE

**The wine and music always
were for me a magnificent
corkscrew.**

Anton Tchekhov





Abre a Pestana

VINHO REGIONAL PENÍNSULA DE SETÚBAL RED

**The wine and music always
were for me a magnificent
corkscrew.**

Anton Tchekhov





Prior Lucas Habemus W 2019

**Celebrate the moments
passengers with wine and the
memories will be eternal.**

Wesley D'Amico





Prior Lucas Falala Sparkling Wine

**Sparkling wine!
In victory you
you deserve it,
in defeat you need him**

Napoleón Bonaparte





Prior Lucas Pink Raw Sparkling Wine

"I only drink sparkling wine in two occasions: when i am in love and when I'm not"

Coco Chanel



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