



HERDADE *do* PESO

HERDADE DO PESO RESERVA RED 2012

TYPE: Still **CATEGORY:** Reserve **COLOUR:** Red **TONE:** Garnet

DESIGNATION OF ORIGIN: DOC Alentejo **REGION:** Alentejo

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Herdade do Peso Reserva is a high-quality, complex and elegant wine, made only in exceptional years. It is representative of the grandeur and vitality of the wines from the Alentejo region. Herdade do Peso is the brand that encapsulates the essence of the Alentejo region. With the expertise and knowledge of the Sogrape Vinhos winemaking team, Herdade do Peso represents the best of the Alentejo and reveals itself in a range of sophisticated wines, whose flavours, aromas and characters epitomize life at its best.

TASTING NOTES

This wine has a very intense garnet red colour. Its bouquet is extremely intense and complex with a prevalence of very ripe red and black fruits, enriched by warm spicy notes. Its palate is dense and it displays a firm structure of tannins, a balanced acidity and an intense, long and complex finish.

HARVEST YEAR

In the Alentejo, 2012 had very low temperatures with rainfall much below average from January to March, which caused bud burst to start 2 weeks later than usual. In April there was plenty of rain to replenish water levels in the soil. During flowering the weather was dry and warm, enabling consistent and steady fruit development. From mid-August, mornings were rather cool, which gave rise to intense, deep and very well-balanced wines of excellent phenolic maturation. The vintage took place 1 to 2 weeks later than usual.

WINEMAKER: Luis Cabral de Almeida

VARIETIES: 70% Alicante Bouschet, 15% Touriga Nacional, 15% Syrah

WINEMAKING

After full de-stemming and soft crushing cold maceration (10°C) took place for 3 days, followed by fermentation in stainless steel tanks at a 28°C controlled temperature for about 7 days. This was followed by a 10 day-long post fermentative maceration, in order to increase aromatic and polyphenolic complexity. When the required organoleptic balance was reached, free run wines were separated and the masses were softly pressed.

MATURATION

After malolactic fermentation the wines of each variety were transferred separately to new (40%) and one-year old (60%), French (70%) and Caucasian (30%) oak barrels, where they matured for about 12 months. The final blend was prepared after numerous tastings that made it possible to choose from the best barrels. Bottling was followed by bottle ageing at a 15°C controlled temperature for about 6 months. Since this wine was bottled without ultra-cooling, so as to preserve its optimum quality, a slight deposit may develop during maturation in the bottle.

STORE

Herdade do Peso Reserva 2012 will reach its best 4 to 6 years after the vintage, but it may go on developing for several years. The bottle should be kept horizontally in a dry and cool place, sheltered from light.

SERVE

This wine should be decanted prior to serving. Serve between 16°C-18°C.

ENJOY

Herdade do Peso Reserva 2012 is ideal with rich and spicy meat dishes, game and strong cheeses.

TECHNICAL DETAILS

Alcohol: 15% | Total Acidity: 5 g/l (tartaric acid) | Sugar: 2,7 g/l | pH: 3,45

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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