



HERDADE do PESO

HERDADE DO PESO RESERVA RED 2008

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

DESIGNATION OF ORIGIN: DOP Alentejo **REGION:** Alentejo

COUNTRY OF ORIGIN: Portugal

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. 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 recalls life at its best.

TASTING NOTES

Herdade do Peso Reserva 2008 has a deep garnet-red hue. Its bouquet is intense and complex with a prevalence of red and black fruits (blackberry and raspberry), integrated with warm spicy notes, such as pepper, tobacco and coconut. In the mouth, it has an excellent balance between alcohol and acidity. This culminates in a very elegant and complex, flavour-filled finish, long and persistent, with well integrated soft and dense tannins, a feature resulting from this wine's maturation in the bottle.

HARVEST YEAR

Winter and Spring were mildly rainy, making it possible to ensure the water levels required by the vine's vegetative cycle. Temperatures during the ripening period (July to September) were lower than in the last few years and there were high temperature ranges, which proved to be very favourable in terms of the development of colour, a well-balanced acidity and intense and fresh aromas. The combination of all these elements made 2008 a great year in terms of quality at Herdade do Peso.

WINEMAKER: Miguel Pessanha

VARIETIES: Aragonês, Alicante Bouchet, Alfrocheiro

WINEMAKING

After full de-stemming and soft crushing, fermentation and maceration were carried out with pumping-over in stainless steel tanks at a 28°C controlled temperature for about 6 days. This was followed by an extended 10 day-long post-fermentative maceration, so as to increase aromatic and polyphenolic extraction.

MATURATION

The wines were transferred separately into new and one-year old French and Caucasian oak barrels where they matured for about 12 months. The final blend was prepared after numerous tastings that made it possible to choose the best wines from the best barrels and achieve the finest possible finished wine. After bottling the wine was allowed to mature for a further 12 months at a 15°C controlled temperature to ensure its optimum balance. Since this wine was bottled without ultra-cooling, a slight deposit may develop during maturation in the bottle.

STORE

Herdade do Peso Reserva 2008 will reach its best 4 to 6 years after the vintage, but will continue to develop and evolve for several years to come. The bottle should be kept horizontally in a dry and cool place, sheltered from light.

SERVE

Serve between 17°C-20°C.

ENJOY

Herdade do Peso Reserva 2008 is ideal with rich and spicy meat dishes, game and strong cheeses.

TECHNICAL DETAILS

Alcohol: 14,5% | Total Acidity: 4,9 g/l (tartaric acid) | Sugar: 2,2 g/l | pH: 3,7

RESPONSIBLE CONSUMPTION AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", being certified in the areas of food quality and safety, the most demanding benchmarks in the world.

SOGRAPE VINHOS AND INNOVATION

Sogrape Vinhos is a family-oriented company and international outlook, focused on producing wines of quality, innovation and development of Portuguese brands globally.

