



HERDADE *do* PESO

HERDADE DO PESO TRINCA BOLOTAS RED 2015

TYPE: Still **COLOUR:** Red

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

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

THE WINE

Trinca Bolotas 2014 is a delicious red typical of the Alentejo, within the Herdade do Peso range - an exuberant, enticing collection of wines whose flavours, aromas and colours are a delightful reflection of their very special place of birth.

TASTING NOTES

Very bright red in colour. Intense aroma dominated by ripe, fruity components (blackberry, raspberry and plums). Dense in texture, with high-quality tannins, well-balanced acidity and a long finish.

HARVEST YEAR

2014 in the Alentejo, and more specifically in Vidigueira, was a year of excellent quality. Practically no rain fell in the latter part of the summer and during the ripening period, and temperatures rarely exceeded 35°C. The nights were always cool, as is typical in the area, between 15°C-17°C. The resulting grapes were of very high quality.

WINEMAKER: Luis Cabral de Almeida

VARIETIES: 44% Alicante Bouschet, 40% Touriga Nacional, 16% Aragonez

WINEMAKING

Vinified at Herdade do Peso, with carefully selected grapes. After tasting and analysis, the grapes were picked at the perfect point of aromatic ripeness and acidity. They were destemmed and gently pressed, and the must was left to macerate on the skins for 3 to 4 days before fermentation, to increase the aromatic and phenolic complexity. Fermentation took place at a controlled temperature of 26°C for around 7 days. When it was judged on tasting to have reached the desired balance, the juice was run off and the skins were gently pressed.

MATURATION

After the malolactic fermentation, the wines were transferred to French and Caucasian oak barrels, where they remained for around 6 months. So as to lose nothing of its quality, the wine was bottled without cold stabilisation. It may thus throw a slight deposit if aged in bottle.

STORE

Trinca Bolotas Red is at its peak two to three years after the vintage, but can continue to evolve in a positive way for several years more. The bottle should be kept on its side in a cool, dry place, away from direct light.

SERVE

Trinca Bolotas Red 2014 is best served at between 16°C-18°C.

ENJOY

Given the balance of tannins, acidity and fruit, this is a very versatile wine. It can be drunk on its own or with food, whether pasta dishes, slightly-roasted pork or poultry, or more complex dishes.

TECHNICAL DETAILS

Alcohol: 14% | Total acidity: 5,4 g/l (tartaric acid) | Sugar: 2 g/l | pH: 3,6

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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