

HERDADE *do* PESO

HERDADE DO PESO VINHA DO MONTE RED 2014

TYPE: Still **COLOUR:** Red

DESIGNATION OF ORIGIN: IGP Alentejano **REGION:** Alentejo

COUNTRY OF ORIGIN: Portugal

THE WINE

Vinha do Monte offers the authenticity and passion of the Alentejo flavors, under the aegis of Herdade do Peso. These exuberant and captivating wines, whose flavors, aromas and hues epitomises life at its best, as does the region from whence they come.

TASTING NOTES

Herdade do Peso Vinha do Monte Red has an attractive red color. On the nose it shows a fruity bouquet, with special emphasis on black plums and cherry. On the palate it is fruity and floral, complex and fresh wine, with fine acidity and a fresh and lingering finish.

WINEMAKER: Luis Cabral de Almeida

VARIETIES: Aragonês, Alfrocheiro, Syrah, Alicante Bouschet, Trincadeira

WINEMAKING

The grapes, picked at the optimum maturation stage, were taken quickly to the Herdade do Peso winery, where they were vinified using the most advanced technology. After full de-stemming and soft crushing, fermentation and maceration with pumping over in stainless steel tanks took place at a controlled temperature of 25°C for about 8 days, thus enhancing the fruit characteristics.

MATURATION

Herdade do Peso Vinha do Monte Red matured in stainless steel tanks for about 6 months. This was followed by blend preparation and the treatments required for bottling. The wine matured in the bottle, at a controlled temperature of 15°C for about 6 months, so as to reach the necessary balance for drinking.

STORE

The bottle of Herdade do Peso Vinha do Monte Red should be kept horizontally, in a dry and cool place, sheltered from light. This wine is ideal for drinking 6 months after being bottled and will develop further for another 2 to 3 years.

SERVE

Ideally, this wine should be served at a temperature of between 15°C-17°C.

ENJOY

Herdade do Peso Vinha do Monte Red is an excellent choice with meat and smoked pork, poultry, pasta and cheeses.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,1 g/l (tartaric acid) | Sugar: 2 g/l | pH: 3,69

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.

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