



HERDADE do PESO

HERDADE DO PESO TRINCA BOLOTAS RED 2017

TYPE: Still **COLOUR:** Red

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

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

THE WINE

Free to roam in the mountains, where it feeds on acorns, the "Trinca Bolotas" Alentejano pig - native to Portugal - is the only surviving grazing pig in Europe. The way in which it shapes the landscape and preserves the Mediterranean woodlands of the region is part of Alentejo's heritage. It is also a gastronomic treasure, always present in the local cuisine, that invites enjoyment. Named after this reputable pig, this wine combines two of Alentejo's biggest symbols.

TASTING NOTES

Intense ruby colour. This wine has an aroma of vibrant red fruit with floral notes, courtesy of the Touriga Nacional grape variety. On the palate, it is incredibly balanced with very smooth tannins and a refreshing acidity. An extremely gastronomic wine with a long finish.

HARVEST YEAR

2017 was unusually dry and hot, which accelerated the entire cycle on the vine. A warm April led to flowering almost two weeks ahead of time. June, which saw some of the highest temperatures ever recorded, led to veraison two weeks earlier than normal. The harvest took place, on average, two weeks ahead of schedule, but was of very good quality, thanks to night-time temperatures that remained below 20°C, and guaranteed an excellent maturation.

WINEMAKER: Luis Cabral de Almeida

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

WINEMAKING

Vinified from selected batches of Alicante Bouschet, Touriga Nacional and Aragonez grapes. After studying their maturation, the grapes were collected at their optimum point of phenolic/aromatic maturation. After destemming and soft-crushing, pre-fermentative maceration took place for 3-4 days, in order to increase the wine's aromatic and polyphenolic complexity. Fermentation followed at 26°C, gentle pumping over preserving the fruit and extracting the smooth tannins that give importance balance to this wine.

MATURATION

After malolactic fermentation, 70% of the wines aged for 6 months in stainless steel tanks, the remainder aging for the same period in used French oak barrels. The wine underwent light fining and filtration prior to bottling.

STORE

This wine is ready for immediate consumption. However, if you wish to store it for some years, the bottle should be stored horizontally in a cool, dry place away from light.

SERVE

This wine should be served at 16°C-18°C.

ENJOY

With its smooth tannins and enormous balance, this wine pairs wonderfully with light dishes, such as poultry and pasta, as well as with sausages, ham and more sophisticated meat dishes.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,5 g/L (tartaric acid) | Sugar: 2,0 g/L | pH: 3,7

NUTRITIONAL INFORMATION

Alcohol: 11.1g/100mL | Sugar: 0.2g/100mL | Energetic value: 86kcal (362 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

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.

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

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