



# HERDADE do PESO

## HERDADE DO PESO COLHEITA RED 2014

**TYPE:** Still    **CATEGORY:** Single Harvest    **COLOUR:** Red

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

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

### THE WINE

Herdade do Peso Colheita Red 2014 displays all of the authenticity and passion of Vidigueira, in Alentejo, and reflects the exuberant and captivating wines of Herdade do Peso - whose flavours, aromas and colours mirror life at its best and the region where they were born.

### TASTING NOTES

A lively ruby/violet colour. On the nose, it has a powerful aroma of red and black forest fruits with notes of wild shrubs. Soft, rich and full bodied in the mouth with very elegant tannins. It possesses well-balanced acidity and a long, very complex finish.

### HARVEST YEAR

A very rainy winter ensured good reserves of water in the soil, while normal temperatures for the season prevailed. The vegetative cycle was as expected. Summer was mild with temperatures never higher than 33°C and fresh nights contributed to a balanced maturation. Contrary to the climate in other winegrowing zones, the weather was consistently good throughout the harvest affording excellent conditions in terms of wine quality. In Vidigueira, the harvest of 2014 was the best in recent memory.

**WINEMAKER:** Luis Cabral de Almeida

**VARIETIES:** 45% Syrah, 35% Alicante Bouschet, 20% Touriga Nacional

### WINEMAKING

Vinified in Herdade do Peso using grapes from selected plots. After testing during the maturation period, the grapes were harvested at the optimal point of phenolic/aromatic/alcoholic/acidic maturation. After full de-stemming and soft crushing, maceration and fermentation took place in stainless steel tanks at an automatically-controlled temperature of 28°C for around 12 days. Once the desired organoleptic balance was attained, the must was softly pressed.

### MATURATION

After malolactic fermentation, the wines matured in 1 and 2-year-old French and Caucasian oak barrels for about 12 months. The final blend was composed further to qualitative selection during this period. It subsequently underwent light fining and filtration prior to bottling. To preserve its great quality, it was bottled without cold treatment and therefore a deposit may naturally form.

### STORE

Ready for consumption 3 months after bottling, reaching its peak in terms of quality 2 to 3 years afterwards. Consume immediately after opening. The bottle should be stored in a horizontal position and in a cool, dry place away from light.

### SERVE

Preferably serve at a temperature between 16°C-18°C.

### ENJOY

The elegance and balance of Herdade do Peso Colheita Red 2014 make this wine the perfect accompaniment to meat dishes and milder cheeses.

### TECHNICAL DETAILS

Alcohol: 14% | Total acidity: 5,2 g/l (tartaric acid) | Sugar: 2,8 g/l | pH: 3,55

### 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](http://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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