



HERDADE do PESO

HERDADE DO PESO VINHA DO MONTE WHITE 2017

TYPE: Still **COLOUR:** White

DESIGNATION OF ORIGIN: Vinho Regional Alentejano **REGION:** Alentejo

COUNTRY OF ORIGIN: Portugal

THE WINE

Vinha do Monte White is a refreshing and aromatic wine that embodies the authenticity and passion of Alentejano flavours. A brand revitalising the deepest essence of Alentejo, Herdade do Peso - using the technology and know how of Sogrape Wines - produces exuberant and captivating wines, whose flavours, aromas and colours are reminiscent of life at its best and the region from which they come.

TASTING NOTES

A yellow colour with very attractive greenish tones. Smooth and full-bodied on the palate, with prominent notes of white fruit and a lively acidity that invites a long, fresh finish. Very gastronomic.

HARVEST YEAR

2017 was unusually hot and dry, and speeded up the entire vegetative cycle on the vine. A warm April saw flowering two weeks ahead of time. With temperatures touching the highest-ever recorded in June, veraison took place almost 2 weeks earlier than normal. The harvest was also, on average, two weeks ahead of schedule, but was of very good quality: consistent night temperatures under 20°C throughout summer guaranteeing a good maturation.

WINEMAKER: Luis Cabral de Almeida

VARIETIES: 70% Antão Vaz, 20% Arinto, 10% Roupeiro

WINEMAKING

Vinified from carefully selected grapes. After testing their maturation, the grapes are harvested at their optimal point of aromatic/acidic maturation and swiftly transported to the winery for vinification. Destemming, soft-crushing and pressing helps extract a quality must that is clarified through decantation. The wine subsequently undergoes alcoholic fermentation at a controlled temperature between 15°C-16°C for around 18 days.

MATURATION

After fermentation, the wine is subject to a maturation period of around 4 months on fine lees in stainless steel tanks, which adds both body and complexity. Prior to bottling, this wine underwent fining, cold stabilisation and filtration treatment.

STORE

Store horizontally in a cool, dry place away from light. Vinha do Monte White reaches its peak, in terms of quality, one month after bottling and will evolve positively for around 2 years.

SERVE

This wine does not require decanting. Serve at between 8°C-10°C.

ENJOY

Its acidity makes Herdade do Peso Vinha do Monte 2017 an excellent and versatile table wine. It pairs wonderfully with all types of aperitif, as well as seafood and fish dishes.

TECHNICAL DETAILS

Alcohol: 13% | Total Acidity: 5,3 g/l (tartaric acid) | Sugar: 2,5 g/l | pH: 3,5

NUTRITIONAL INFORMATION

Alcohol: 10.3g/100ml | Sugar: 0.3g/100ml | Energetic value: 77Kcal (323 kj)/100ml | Vegan: No | Vegetarian: Yes | Gluten: No

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.

QR Code

