



# HERDADE *do* PESO

## HERDADE DO PESO VINHA DO MONTE RED 2015

**TYPE:** Still    **COLOUR:** Red

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Vinha do Monte Red displays all of the authenticity and passion of the 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

This wine has a lively red colour and its bouquet reveals aromas of cherry and black plums. On the palate, there are prominent fruity notes alongside soft, fresh and persistent tannins.

### HARVEST YEAR

The 2015 harvest year began with heavy rainfall before evolving into a cold, dry winter. Spring was drier than in previous years, although intermittent showers helped plant growth. A hot and arid summer followed. The cool nights typical of the Vidigueira region arrived later than usual, however, and therefore meticulous inspection of the fruit was necessary to gauge the optimum point of maturation. The resulting wines were very balanced and flavourful.

**WINEMAKER:** Luis Cabral de Almeida

**VARIETIES:** 60% Aragonez, 10% Alfrocheiro, 10% Alicante Bouschet, 10% Syrah, 10% Trincadeira

### 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 maturation and transported to the winery where they were vinified. After full de-stemming and soft crushing, maceration and fermentation took place for around 8 days in stainless steel tanks, at an automatically-controlled temperature of 25°C, in order to enhance the flavour of the fruit and the wine's suitability for everyday drinking.

### MATURATION

After malolactic fermentation, the wine matured in stainless steel tanks for around 6 months. After the composition of the final blend, it underwent light fining, cold treatment and filtration prior to bottling.

### STORE

Herdade do Peso Vinha do Monte Red 2015 should be stored in a horizontal position in a cool, dry place away from light. The wine will reach its peak 6 months after bottling and evolve positively for another 2-3 years.

### SERVE

Ideally serve at a temperature between 15°C-17°C.

### ENJOY

Herdade do Peso Vinha do Monte Red 2015 combines wonderfully with smoked meats, poultry, pasta dishes and a variety of cheeses.

### TECHNICAL DETAILS

Alcohol: 13,5% | Total acidity: 5,3 g/l (tartaric acid) | Sugar: < 2,1 g/l | pH: 3,66

### NUTRITIONAL INFORMATION

Vegan: No | Vegetarian: No | 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.

AVIN4298451110386

QR Code

