



HERDADE do PESO

HERDADE DO PESO TRINCA BOLOTAS RED 2016

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 native Alentejano pig - nicknamed "Trinca Bolotas" - 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

The spring of 2016 was cold and rainy in Alentejo. Vegetative growth on the vine was therefore slow and both flowering and ripening were delayed until the second fortnight of May. Summer was extremely hot, day and night, and the vines, in reaction to the intense heat, slowed their maturation. Special attention was paid during the harvest to guarantee that the fruit entering the winery was of the desired maturation.

WINEMAKER: Luis Cabral de Almeida

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

WINEMAKING

Vinified at Herdade do Peso from selected grapes. After studying their maturation, the grapes were collected at their optimum point of phenolic/aromatic maturation prior to vinification. 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 a controlled temperature of 26°C for a period of 7 days. The musts were subsequently pressed, once the desired organoleptic balance had been reached.

MATURATION

After malolactic fermentation, the wines were transferred to French and Caucasian oak barrels, where they aged for about 6 months. In order to preserve its great quality, the wine was bottled without cold treatment, and therefore a natural deposit can form in the bottle.

STORE

Trinca Bolotas will reach its peak, in terms of quality, 2-3 years after the harvest and will continue to evolve positively over the years. The bottle should be stored horizontally in a cool, dry place away from light.

SERVE

Serve Trinca Bolotas Red 2016 at between 16°C-18°C.

ENJOY

This is a very versatile wine due to the balance that exists between its tannins, acidity and fruit. It can be consumed on its own, or accompanied by pasta or white meat dishes, or other traditional - yet sophisticated - cuisine.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,4 g/l (tartaric acid) | Sugar: 1,5 g/l | pH: 3,7

NUTRITIONAL INFORMATION

Alcohol: 11.1g/100ml | Sugar: 0.2g/100ml | Energetic value: 86Kcal (358 kj)/100ml | Vegan: Yes | Vegetarian: Yes | Gluten: No

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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