

HERDADE DO PESO REVELADO RED 2019

TYPE: Still **COLOUR:** Red

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

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

THE WINE

This is our cherished Herdade do Peso revealed. HdP Revelado embodies the ideal combination of soils and grape varieties, dedication in the vineyard, and the choices we make to preserve biodiversity. This wine's authentic aromas and flavours are the fruit of lot preparation and thoughtful choices in the winery. We use global expertise to nurture the Herdade do Peso terroir. In return, we reveal the Vidigueira and Alentejo to the world.

TASTING NOTES LAST TASTED: 2022

A vibrant red colour, this wine has an appealing aroma with notes of gooseberries, black plums and mustard seeds. On the palate, it is fresh, full-bodied and elegant. It has firm and sophisticated tannins that are very well integrated.

HARVEST YEAR

In Vidigueira, 2019 was marked by a generally warm spring and early summer but there were cold nights and wet mornings. The summer saw wide temperature ranges: warm days and cold mornings with some humidity, a decisive factor in the freshness and quality of the grapes. There was some rainfall at the end of August that did not impact on ripening.

WINEMAKER: Luis Cabral de Almeida

VARIETIES: 56% Alicante Bouschet, 30% Touriga Nacional, 14% Syrah

WINEMAKING

Produced using grapes sourced from selected plots. After tests and monitoring, the grapes were collected at their optimum point of maturation. After destemming and soft crushing, maceration and fermentation followed using "pumping over" techniques in stainless steel tanks at a controlled temperature of 28°C for roughly 12 days. The resulting wines were intense, elegant and reflective of their origins.

MATURATION

After malolactic fermentation, the wines aged in French oak barrels for roughly 12 months. They subsequently underwent light fining prior to bottling. In order to preserve the highest possible quality, the wine was bottled without cold stabilisation treatment and a natural deposit may therefore form as it ages.

STORE

Store in a cool place. This wine will evolve positively in the bottle for 4-6 years due to its structure and acidity.

SERVE

Serve at between 16°C-18°C. Once opened, consume immediately.

ENJOY

The complexity and structure of this wine make it the ideal accompaniment to meat dishes or other sophisticated cuisine.

TECHNICAL DETAILS

Alcohol: 14,5% ±0,5 | Total Acidity: 5,7 g/L ±0,5 (tartaric Acid) | Total Sugars: 1 g/L ±0,5 | pH: 3,6 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,5 g | Sugars: 0,1 g | Energetic Value: 365 kJ/87 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-05-28 **BOTTLES PRODUCED:** 46.000

AVAILABLE CAPACITIES: 1.500 mL, 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal

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.

