

HERDADE DO PESO PARCELAS RED 2019

TYPE: Still **COLOUR:** Red

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

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

THE WINE

Each year, HdP Parcelas features a different part of the estate. Our intimate knowledge of each vineyard enables us to single out each season the plot that nature has graced most with grapes of exceptional quality. The principle of minimum intervention is applied during vinification to produce an authentic, pure result that is the best expression of the plot selected.

TASTING NOTES LAST TASTED: 2022

An almost opaque colour, this wine reveals notes of blueberries and violets, and hints of menthol. On the palate, it is lively and extremely rich with firm tannins and an excellent attack. Robust and very persistent.

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: 50% Petit Verdot, 50% Alicante Bouschet

WINEMAKING

The grapes used for this wine were produced in P.21 of Alicante B. and P.101 of P.Verdot. These proved themselves to be the best plots and each demanded different types of attention during the vegetative cycle, in order to obtain grapes of the highest quality. After destemming, grapes were manually sorted and then proceeded to soft crushing. The fermentation took place in cone-shaped tanks at 28°C after a 3-day maceration period of 10°C

MATURATION

After malolactic fermentation, the wine aged in 3000-litre casks of French oak for 12 months. The final blend was made only from the best barrels and they subsequently matured in the bottle at a controlled temperature of 15°C.

STORE

The bottle should be stored horizontally, in a cool, dry place away from light.

SERVE

Ready to consume; although the wine will evolve well in the bottle. Once opened, drink immediately. Should be consumed at 16°C-18°C.

ENJOY

This wine pairs wonderfully with well-seasoned meat dishes, game and intense cheeses.

TECHNICAL DETAILS

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

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 11,5 g | Sugars: 0,1 g | Energetic Value: 363 kJ/87 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-05-28 **BOTTLES PRODUCED:** 7.439

AVAILABLE CAPACITIES: tamarez mL, 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.

