

MONTE DA PECEGUINA

Tasting Notes

Country of origin
Portugal

Region
Alentejo/Albernoa

Appellation
Alentejo Red Wine

Category
Red

Vintage
2007

Grape Varieties
Aragonês - 50%
Alicante Boushet - 25%
Touriga Nacional - 9%
Cabernet Sauvignon - 8%
Tinta Caiada - 8%

Vineyard area
20ha

Soil type
Free-draining schist soil

Winemaking

The grapes were grown in our vineyard and picked by hand, carried in small boxes of 12kgs to the winery.

Fermentation process occurred under controlled temperature in small tanks where grapes were crushed by traditional method.

The wine aged in French oak barrels for 7 months.

Winemaker notes

Monte da Peceguina presents a concentrated red fruit aroma with an exuberant chocolate and coffee touch. On the mouth we can easily realize that we are in presence of a distinct wine characterized by fresh fruit and the tannins elegance.

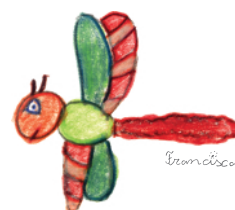
An unforgettable persistent finish, is marked by persistent chocolate that conveys a sense of velvet.

Bottling
May 2007

Production
85633 bottles

Análise
Alcohol Content: 14%
Acidity: 6.1 g/l tartaric acid
PH: 3,6

MONTE DA PECEGUINA



vinho regional alentejano - 2007

produzido e engarrafado na propriedade



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