



Technical Specifications

Country of Origin Portugal

Region Alentejo / Albernôa

Appelation Vinho Regional Alentejano

Category Red

> Vintage 2013

Grape Varieties Aragonez 100%

Vineyard Area 35 ha

Soil Type Free-draining schist soil

Vinification

Grapes were hand picked into 12 Kg boxes and selected at the sorting table. Fermentation occurred in stainless steel lagares with temperature control and traditional maceration. Aged for 12 months in new French oak barrels.

Tasting Notes

The 2013 Aragonez da Peceguina shows a profound grenat color with purple hints. Impressive on the nose with exuberant notes of ripe red fruits, chocolate milk, liquorice and oak. Fresh in the palate despite the good structure, the fruit fuses perfectly with the barrel notes resulting in a voluminous wine with ripe tannins. Long spicy finish.

Bottling

December 2014

Production 5400 Bottles

Chemical Analysis

Alcohol: 14% Total Acidity: 5.5 g/l tartaric acid pH: 3.64

