Monte da Peceguina

Tasting Notes

Country of Origin PORTUGAL

Region Alentejo/Albernôa

Appellation

Vinho Regional Alentejano

Tipe of Wine White

> Vintage 2011

Grape Varieties

Aragonez 35%
Touriga Nacional 17%
Alicante Bouschet 16%
Syrah 15%
Cabernet Sauvignon 10%
Trincadeira 5%
Tinta Miúda 2%

Vineyard area 27 ha

> Soil Type 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 partially for 9 months in French oak barrels.

Tasting Notes

Monte da Peceguina Red 2011 is a dark red colour with aromas of fresh fruit and floral hints with some spices. It is on the palate that Peceguina 2011 shows its whole potential, as it is long and complex as the fruit marries perfectly with the wood. Its tannins and acidity tell us that it will only get better over time.

Bottling November 2012

Chemical Analysis

Alcohol: 14% Total Acidity: 5.9 g/l tartaric acid

nol : 14% taric acid pH: 3.55



