## aragonês

## **Tasting Notes**

**Country of origin** 

Portugal

Region

Alentejo/Albernôa

Appelation

Vinho Regional Alentejano

Category

Red

Harvest

2008

**Grape Varieties** 

Aragonês - 100%

Vineyard area 27 ha

Soil type

Free-draining schist soil

Winemaking

The harvest was carried out manually in 12Kg boxes during the early hours of dawn.

Our grapes followed immediately to the winery where they were subject to a rigorous screening at the table

The fermentation process occurred with controlled temperatures in small open fermenters where the grapes were often trodden by the traditional method. Later, the wine aged in new french oak barrels (225)

Lts) for 18 months..

Winemaker's notes

To undrestand our wines we believe it's necessary to know our grape varieties. With that concept, we decided to bottle a collection of single grape variety wines. Aragonês da Peceguina is a pure Alentejano, and typical Aragones where the perfect maturity reached in the vineyards, presented us a sweet, tooth and balanced wine where the notes of ripe fruit and toasty bread are easily identifiable mixed in a plant background. Fresh and inviting. In the mouth, it reveals a wine with volume, intensity and great texture. Finish big, voluptuous just like

Alentejo plain landscapes, where it was born.

Bottling July 2011

Production

10.670 Bottles of 0,75L

Analysis

Alcool Content: 15% Acidity: 5.4 g/l in tartaric acid

PH: 3.68

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