Monte da Peceguina









Tasting Notes

Country of Origin Portugal

Region Alentejo / Albernôa

Appelation Vinho Regional Alentejano

> Category Red

> > Vintage 2013

Grape Varieties Aragonez 40% Touriga Nacional 23% Syrah 16% Alicante Bouschet 13% Trincadeira 8%

> 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 and vats with temperature control and traditional maceration. Aged partially for 9 months in French oak barrels.

Tasting Notes

The 2013 edition of Monte da Peceguina Red shows a vibrant dark red color almost opaque. Fresh nose fresh with red fruits and some black fruits stand out on a spicy and slightly floral background. On the palate the wine is round and juicy with firm but polished tannins. The oak, well integrated, gives complexity to a balanced and long lasting wine.

> Bottling August 2014

Production 115000 Bottles

Chemical Analysis Alcohol : 14% Total Acidity: 5.7 g/l tartaric acid pH: 3.60