

Monte da Peceguina

Tasting Notes

Country of Origin Portugal

Region Alentejo / Albernôa

Appelation

Vinho Regional Alentejano

Category Red

> Vintage 2014

Grape Varieties

Touriga Nacional 33% Aragonez 26% Syrah 20% Alicante Bouschet 16% Trincadeira 5%

> 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 2014 edition of Monte da Peceguina Red shows a vibrant dark red color with violet hints. On the nose is markedly fruity and floral with notes of fresh red fruits and black fruits involved by the spicy and toasted notes from the barrel. On the palate it's round and juicy with ripe and polished tannins. Long finish.

Bottling

August 2015

Chemical Analysis

Alcohol : 14% Total Acidity: 5.8 g/l tartaric acid

pH: 3.57

