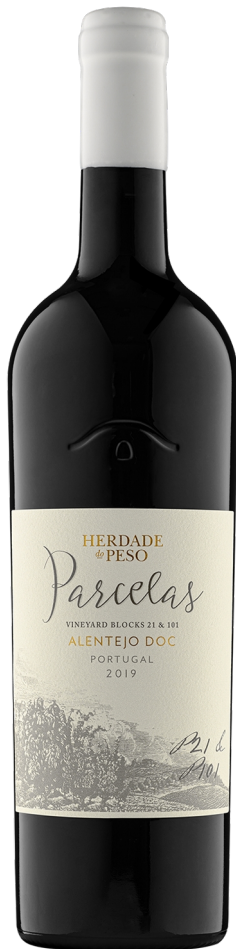


Herdade do Peso,  
`Parcelas` Alentejo 2019  
Alentejo, Portugal



Grape Varieties **50% Alicante Bouschet**  
**50% Petit Verdot**

Winemaker **Luís Cabral de Almeida**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **1g/L**

Acidity **6.1g/L**

Wine pH **3.5**

Bottle Sizes **75cl**

Notes **Sustainable, Vegetarian,  
Vegan**

## PRODUCER

Herdade do Peso is situated in the southerly Alentejo sub-region of Vidigueira and was purchased by Sogrape in 1996. The estate covers a total of 457 hectares, with 160 hectares of sustainably farmed vineyard, olive trees over 4,000 years old and an on-site reservoir. The talented Luís Cabral de Almeida is at the winemaking helm. He believes that "the oenologists primary role is to interpret nature" and makes expressive and generous wines that reflect the unique sense of place of this spectacular estate.

## VINEYARDS

Despite its southerly location, Vidigueira is one of the cooler Alentejo sub-regions and benefits from cool Atlantic air funnelled inland by a gap in the coastal hills. The vineyards are planted on rolling hills and 12 different soil types have been identified with a predominance of limestone, which controls vine vigour and lends elegance to the wines. All of the Herdade do Peso vineyards are sustainably farmed and the on-site reservoir provides much-needed water to irrigate the vineyards during the warm Alentejo summers. The Alicante Bouschet grapes for the 'Parcelas' 2019 came from plot 21 in the 'Vinha do Topo' vineyard, one of the highest points on the estate with clay-limestone-marl soil, while the Petit Verdot grapes came from plot 101. Luís felt that these were the best performing plots of the vintage, each being treated differently throughout the vegetative cycle in order to obtain grapes of the highest quality.

## VINTAGE

The 2019 vintage in the Alentejo began with a warmer than average spring which brought about an early bud burst. The summer was characterised by large diurnal temperature swings, with warm days counteracted by cool nights and humid mornings and the grapes underwent a steadily paced ripening, accumulating great intensity of flavour balanced by a natural acidity. There was some rainfall at the end of August which gave the vines a necessary boost for the final stages of ripening and the grapes harvested were of excellent quality characterised by a marked freshness.

## VINIFICATION

The 'Parcelas' 2019 was made with minimal-intervention winemaking, in order to let the unique sense of place of Vidigueira and the pure character of the Alicante Bouschet grapes from plot 21 and Petit Verdot grapes from plot 101 to shine through in the wine. The grapes were hand harvested and went through a rigorous selection process on the sorting table before they were gently crushed and underwent a three-day cool maceration on the skins. Fermentation took place in cone-shaped, stainless-steel tanks at controlled temperatures of 28°C and 30% of the stalks were added to the ferment in order to add structure and complexity to the wine. Following the ferment, the wine was moved to 3,000-litre French oak 'tonéis', 50% of which were new, and aged there for 12 months. The final blend was made from a selection of the best barrels and only 7,439 bottles were produced.

## **TASTING NOTES**

Deep ruby in colour. Intense and pronounced on the nose with dark fruit aromas of black cherry, plum and blueberries bursting out of the glass, accompanied by notes of violet from the Petit Verdot, alongside clove and a subtle earthiness, characteristic of Alicante Bouschet. Full bodied on the palate with grippy but ripe tannins and a vibrant acidity carrying the intense and complex flavours onto the lengthy finish.