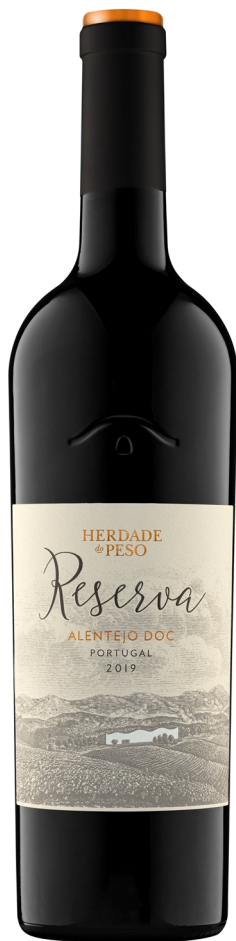


Herdade do Peso,  
**Alentejo Reserva 2019**  
Alentejo, Portugal

  
**HERDADE**  
*do* **PESO**



Grape Varieties **58% Alicante Bouschet**  
**30% Syrah**  
**12% Touriga Nacional**

Winemaker **Luís Cabral de Almeida**

Closure **Natural Cork**

ABV **14.5%**

Residual Sugar **1.5g/L**

Acidity **6.1g/L**

Wine pH **3.6**

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, benefitting 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. The Reserva 2019 is a blend of specially selected plots - the Alicante Bouschet came from plot 28 (sandy and tuff soils) and the Syrah came from plot 94 (weathered limestone tuffs and chalk). 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.

## 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

Upon arrival at the Herdade do Peso winery, the hand-harvested Alicante Bouschet, Syrah and Touriga Nacional grapes were destemmed and the berries hand sorted on the selection table before being gently crushed. Cold soaking then took place at 10°C for three days before fermentation in stainless-steel tanks at 28°C. The different varieties were vinified separately. After malolactic fermentation, the wines were aged in French oak barrels (around 20% of which were new) for 12 months. The final blend was assembled and bottled after numerous tastings and underwent six months bottle ageing prior to release.

## TASTING NOTES

Deep ruby in colour, the wine reveals intense aromas of rich red berries, mingled with hints of black fig, warm nutmeg spice and tobacco. On the palate, it is soft and full-bodied with structured tannins and balanced acidity, culminating in a long and complex finish.

**LIBERTY WINES**