

Herdade do Peso,  
`Sossego` Vinho Regional Alentejano Tinto 2023  
Alentejo, Portugal



Grape Varieties **75% Aragonez/Aragonês**  
**15% Syrah**  
**10% Touriga Nacional**

Winemaker **Luís Cabral de Almeida**

Closure **Screwcap**

ABV **13.5%**

Residual Sugar **2.5g/L**

Acidity **5.2g/L**

Wine pH **3.6**

Bottle Sizes **75cl**

Notes **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 from the coast by a gap in the surrounding mountains. 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. Precision viticulture is carried out on the estate and each grape variety has been matched to its ideal plot. 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

Luís Cabral de Almeida pronounced 2023 "a truly great year", marked by "out of the ordinary" cool nighttime temperatures throughout July and two weeks of extreme heat in August that "punished the vineyard (and people!)". A dry start to the growing cycle saw reduced budbreak and production, following cold days (-4°C) and incidents of frost in March. A warm spring and use of precision irrigation helped the vines to recover and develop fully, followed by a "spectacular July", with extraordinarily cool nighttime temperatures that rarely surpassed 14°C-16°C, resulting in optimum maturation conditions. The harvest began on 2nd August and finished on 21st September, producing excellent fruit despite two punishingly hot weeks in August, and lower than average volumes.

## VINIFICATION

Upon arrival at the winery, the grapes were destemmed and underwent a soft crushing. Fermentation took place in stainless steel tanks, lasting eight days, at a controlled temperature of 26°C. After fermentation, the wine was racked off the skins and aged for around six months in stainless steel. It underwent a light fining and filtration before bottling.

## TASTING NOTES

This wine is bright ruby red in colour. On the nose, generous aromas of strawberries and raspberries stand out. It is vibrant and supple on the palate with elegant tannins, a delicately balanced acidity and a lovely fresh finish.