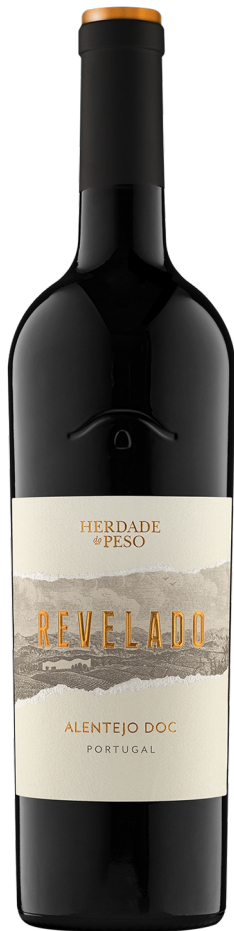


Herdade do Peso,
`Revelado` Alentejo Tinto 2021
Alentejo, Portugal



Grape Varieties **64% Alicante Bouschet**
20% Cabernet Sauvignon
16% Touriga Nacional

Winemaker	Luís Cabral de Almeida
Closure	Natural Cork
ABV	14%
Residual Sugar	1.5g/L
Acidity	6g/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 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. 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 describes 2021 as "bad for the beach, but really great for the grapes". Winter rains replenished water reserves in the soil and a warm and dry spring provided perfect conditions for flowering and fruit set. The start of the summer was much cooler than usual, daytime temperatures rarely exceeded 35°C, and cool nights allowed a slow and steady ripening of the grapes. A heatwave at the beginning of August, with temperatures up to 43°C caused the vines to shut down temporarily and brought ripening to a standstill, but this recommenced when temperatures dropped mid-month. The harvest on Herdade do Peso began with the white grape varieties on 11th August and finished on the 23rd September with dry weather throughout. Luís was delighted with the quality of the 2021 wines which have "remarkable acidity and balance."

VINIFICATION

After hand picking, the Alicante Bouschet, Cabernet Sauvignon and Touriga Nacional grapes were destemmed and gently crushed. Fermentation took place in stainless-steel tanks at controlled temperatures of 28°C for 12 days, with regular pump overs carried out. Following malolactic fermentation, the wine was aged in French oak barrels for 12 months, 10% of which were new oak. The wine was lightly fined prior to being bottled.

TASTING NOTES

Deep ruby colour, this wine has appealing aromas of black cherries and black plums, with savoury hint of toast and nutmeg and a subtle earthiness. On the palate it is full-bodied, with ripe and round tannins giving structure and an elegant acidity which carries the flavours onto the lingering finish.