

Herdade do Peso,
`Sossego` Vinho Regional Alentejano Branco 2024
Alentejo, Portugal



Grape Varieties **75% Antão Vaz**
20% Arinto/Pedernã
5% Roupeiro

Winemaker	Luís Cabral de Almeida
Closure	Screwcap
ABV	12.5%
Residual Sugar	2.2g/L
Acidity	5.4g/L
Wine pH	3.2
Bottle Sizes	75cl
Notes	Vegetarian

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 described 2024 in Vidigueira as "the best year for whites and rosés". Winter saw 23% higher than average precipitation levels from January through to April, causing high fungal pressure but maintaining good water reserves in the soil. This was followed by "pleasant" summer conditions that encouraged good development of the fruit. A cool July, with night temperatures rarely exceeding 14°C, promoted a balanced ripening. The harvest, which lasted from 6th August to 24th September, saw optimum conditions with no rain or extreme days of heat. Whilst production in the region saw a decline of 10%, Herdade do Peso saw an increase of 40%, mainly due to the new Alicante Bouschet and Touriga Franca vines planted in 2020 that came into full production.

VINIFICATION

Upon arrival at the winery the grapes were cooled to lower their temperature before pressing and preserve maximum aromatics. The grapes were destemmed and very gently pressed. The juice was left to settle for 24 hours and was then racked into stainless steel tanks, where it underwent a cool fermentation at 16°C for 18 days. The wine is unoaked and was kept in stainless steel for around three months before it was fined, filtered, cold stabilised and bottled.

TASTING NOTES

Vibrant lemon in colour, this wine is bursting with fragrant aromas of ripe citrus, with subtle tropical notes of pineapple and mango. On the palate a lively acidity carries the bright fruit flavours onto the crisp and refreshing finish.