

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



Grape Varieties	60% Aragonez/Aragonês 30% Touriga Nacional 10% Trincadeira/Tinta Amarela
Winemaker	Luís Cabral de Almeida
Closure	Screwcap
ABV	12%
Residual Sugar	3g/L
Acidity	5.5g/L
Wine pH	3.1
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 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.

VINIFICATION

The grapes for the Sossego rosé were harvested early to retain their natural acidity and freshness. Upon arrival at the winery the grapes were put in the cool room to lower their temperature before pressing, to preserve maximum aromatics. Direct pressing and very limited time on the skins resulted in a pale pink colour. Fermentation took place in stainless steel tanks at controlled temperatures of 16°C for a period of 18 days. The wine is unoaked and was kept in stainless steel for around three months before being fined, filtered, cold stabilised and then bottled.

TASTING NOTES

This Alentejo rosé has an attractive pale pink colour. Fragrant and intense aromas of red cherries and wild strawberries are apparent on the nose, while on the palate there is a lively acidity that carries the bright fruit flavours onto a crisp, balanced and refreshing finish.