

HERDADE
PENEDO
GORDO

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2018



Herdade Penedo Gordo: Esteves Montiero decided to expand outside of Vinho Verde planting vines in Alentejo using family land in the South of Portugal. ‘Penedo Gordo’ was the given name of the property long ago, according to the ancient registration documents recovered by Esteves. Penedo Gordo literally means “fat boulder” as a large granite boulder sits up on the hill looking down on the vineyards, however the soil consists of clay and schist.

Tasting notes – Aged for 4 months in oak barrels, this wine shows a unique combination of exotic aromas with ripe red berries, fun spiciness and a long elegant finish.

Wine Makers: Fernando Machado and Henrique Lopes

Imported since: 2014

Appellation: DOC Alentejo **Subregion:** Borba

Composition: Alicante Bouschet 40%, Touriga Nacional 30%, Aragonez (or Tempranillo) 20%, and Trincadeira 10%

Soil: Clay and schist

Vine Age: 16 years

Yield: 3.17 tons per acre

Harvest Dates: Middle of September to middle of October

Fermentation: Cold maceration and fermented in small stainless-steel tanks with indigenous yeast

Aging: 4 months in French and Portuguese oak casks and at least 2 months in bottle

pH: 5.7 **RS:** 2.1 grams per liter **Alc:** 14 % **UPC:** 7 50428 22137 1

D.O.C Alentejo: Alentejo, located in the southeastern part, encompasses nearly a third of the land area of Portugal. Alentejano has historically been known for cork and wheat farms until the E.U. invested in the region, which led to improvements in irrigation, viticulture, and winemaking. The landscape of Alentejo consists of undulating plains and gentle hills, with serious mountains only in the north east. Soils vary greatly: schist, pink marble, granite, limestone, often laid upon a sub-layer of water-retaining clay.



Other Wines Available:

PENEDO GORDO

