

HERDADE
PENEDO
GORDO

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Penedo Gordo 2019



Herdade Penedo Gordo: Esteve Montiero decided to expand outside of Vinhov 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 Esteve. 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: Dark ruby red color with aromatic notes of red fruits. Round and soft with plenty of structure presenting itself as a balance of acidity, tannins and plenty of fruit.

Wine Makers: Fernando Machado and Henrique Lopes

Imported since: 2014

Appellation: IG Alentejo **Subregions:** Borba and Orada

Grapes: Aragonez 40%, Trincadeira 30%, Alicante Bouschet 20%, Touriga Nacional 10%

Soil: Clay and schist **Vine Age:** 10 to 20 years **Yield:** 3.04 tons per acre

Farming Practice: Double guyot trellising under integrated pest management system (sustainable)

Harvest Dates: August-September

Fermentation: 5-7 days in temperature controlled stainless steel vats with skin maceration

pH: 5.7 **RS:** 2.1 grams per liter **Alc:** 13.5 % **UPC:** 750428221272



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:

Herdade Penedo Gordo

