



HERDADE *do* PESO

HERDADE DO PESO ÍCONE RED 2014

TYPE: Still **CATEGORY:** Icon **COLOUR:** Red

DESIGNATION OF ORIGIN: DOC Alentejo **REGION:** Alentejo

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Ícone represents the very best of Herdade do Peso and is only declared in exceptional years when the utmost quality is evident.

TASTING NOTES

This wine is a profound red colour and has a very complex aroma with hints of black fruits, such as blackberries, alongside prominent notes of menthol, tobacco leaf and black pepper. On the palate, it reveals excellent structure and balance. Firm, but silky tannins with a very long and complex finish.

HARVEST YEAR

Subject to normal temperatures for the season, the winter of 2013/14 was fairly rainy and guaranteed good water reserves in the soil. The entire vegetative cycle proceeded as usual, in line with the dates expected for each phase. A mild summer followed, daily temperatures never rising above 33°C and fresh nights contributing to the balance and excellent maturation of the grapes. Good weather during the harvest presented excellent conditions for high-quality wine.

WINEMAKER: Luis Cabral de Almeida

VARIETIES: 96% Alicante Bouschet, 4% Syrah

WINEMAKING

Vinified from the best plots of Alicante Bouschet and Syrah grapes, each plot employing different means of viticultural monitoring. Green interventions were carried out to create the best possible foliar wall, and bunches were thinned to leave a single grape cluster per shoot. The harvest was done by hand and, after destemming, cold maceration at 10°C took place for 3 days. The wine was subsequently transferred to stainless steel tanks at controlled temperatures of 28°C for around 9 days.

MATURATION

After malolactic fermentation, the wines were transferred to French oak barrels of varying ages, sourced from different cooperages, in which they matured for roughly 12 months. Further to bottling, the wines aged at a controlled temperature of 15°C for approximately 18 months to attain the right balance for consumption.

STORE

The bottle should be kept horizontally in a dry and cool place, sheltered from light, at a temperature between 14°C-16°C. This wine can be consumed immediately, but has the potential to evolve excellently in the coming years.

SERVE

In order to preserve it at its best, this wine was not fined and a natural deposit may form over time. It is recommended that the wine stand for 3 hours prior to serving. It should be decanted, or served with great care to avoid clouding. Serve between 16°C-18°C.

ENJOY

Due to its complexity, this wine combines wonderfully with rich meats and game.

TECHNICAL DETAILS

Alcohol: 14% | Total Acidity: 5,8 g/L (tartaric acid) | Sugar: 1,7 g/L | pH: 3,5

NUTRITIONAL INFORMATION

Alcohol: 11.1g/100mL | Sugar: 0.2g/100mL | Energetic value: 85kcal (358 kJ)/100mL | Suitable for Vegans: Yes | Suitable for Vegetarians: Yes | Gluten-Free

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

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