



HERDADE
PEGOS CLAROS

Pegos Claros
Grande Escolha
DOC Palmela

Producer: Herdade de Pegos Claros

Winemaker: Bernardo Cabral

Varieties: Castelão (90 years)

Vintage: 2017

Winemaking process: Manual harvest and transport in 20kg small boxes. Fermentation with traditional foot treading in open "lagar" with 40% stems. This wine aged in French oak barrels (500L and 225L) for 12 months. Bottled in May 2020.

Soil and weather: Sandy soil and a mediterranean weather.

Colour: Ruby colour

Aroma: Balance and elegance dominate the entire tasting experience that shows itself in several layers. At the beginning the notes of red fruits and plums stand out, which are soon involved very subtly by the barrel notes where it aged, showing light toast, spices and light vegetable.

Taste: Very elegant, deep in an enveloping and smooth taste. The freshness gives it longevity and persistence.

Gastronomy: Pairs well with grilled meat, stews and hard cheeses

Alcohol: 13.5% alc/vol

Total acidity: 5.2 g/l

Residual sugar: 0.7 g/l

pH: 3.72

Awards

Vintage 2017

- . 93 Points - RobertParker.com, Review by Mark Squires, June 2020

Vintage 2016

- . 92 Points - Wine Enthusiast, June/July 2020
- . 92 Points - RobertParker.com, Review by Mark Squires, June 2020

Vintage 2015

- . 91 Points - Wine Enthusiast, May 2019
- . 93 Points - RobertParker.com, Review by Mark Squires, Dec. 2018
- . 17+ Points - JancisRobinson.com review by Julia Harding, Dec. 2018

