



HERDADE
PEGOS CLAROS

Primo
DOC Palmela

Producer: Herdade de Pegos Claros

Winemaker: Bernardo Cabral

Varieties: 85% Castelão (90 years) and 15% Tintinha

Vintage: 2016

Winemaking process: Manual harvest and transport in 20 Kg small boxes. Fermentation with 50% stems inside new French oak 500 liter's barrels. Aged for 12 months on the same barrels where it was fermented. Bottled in September 2017

Soil and weather: Sandy soil and mediterranean weather.

Colour: Dark red colour

Aroma: The evident notes of ripe red fruits are involved in a complex set, highlighting menthol aromas, spices and discreet toasted notes.

Taste: Very involving wine, with present but silky tannins and integrated acidity. It has a deep and very persistent finish.

Gastronomy: Pairs well with grilled meat, game meat and cheese

Alcohol: 13.5% alc/vol

Total acidity: 5.1 g/l

Residual sugar: 0.6 g/l

pH: 3.7

Awards

Vintage 2016

. 95 points - RobertParker.com, Review by Mark Squires, April 2022

Vintage 2015

. 91 points - RobertParker.com, Review by Mark Squires, December 2018
. 17 points - JancisRobinson.com review by Julia Harding, December 2018

