



HERDADE
PEGOS CLAROS

Pegos Claros
Reserva
DOC Palmela

Producer: Herdade de Pegos Claros

Winemaker: Bernardo Cabral

Varieties: Old Vines Castelão (70 years)

Vintage: 2017

Winemaking process: Manual harvest and transport in 20kg small boxes. Fermentation with traditional foot treading in open "lagar". It aged in used French oak barrels for 12 months.

Soil and weather: Sandy soil and a mediterranean weather.

Colour: Ruby colour

Aroma: Aroma of black plums, red currant and a hint of menthol, with some tobacco, toast and vanilla

Taste: Full and long palate with soft tannins balanced and very nice acidity.

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

Alcohol: 13.5 % alc/vol

Total acidity: 4.9 g/l

Total sugar: 0.9 g/l

pH: 3.67

Awards

Vintage 2017

- .91 points - Review by Mark Squires, RobertParker.com, October 2021
- .91 points/Editors'Choice - Wine Enthusiast, Best of Year 2021

Vintage 2016

- .91 points - Wine Enthusiast, July 2021
- .92 points - Review by Mark Squires, RobertParker.com, March 2021

Vintage 2015

- .90 points - Wine Enthusiast, April 2020
- .Silver Medal - International Wine Challenge 2020 - Tranche 1
- .90 points - Review by Mark Squires, RobertParker.com, August 2019

Vintage 2014

- .Silver Medal - Challenge International du Vin 2018
- .88 points - Review by Mark Squires, RobertParker.com, December 2017
- .Silver Medal - International Wine Challenge 2018
- .16.5 points - JancisRobinson.com review by Julia Harding, October 2017
- .90 points - Wine Enthusiast, August 2017

