



HERDADE  
**PEGOS CLAROS**



## RESERVA 2018

Historical vines with an average of 70 years old. Grapes are crushed by foot on the first day and the fermentation is done with stems partially in the lagar. Aging in used French oak barrels. Pegos Claros Reserva stands out for its elegance and personality. It is a great gastronomic partner, but it also matches with a pleasant evening in good company.

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<b>Origin</b>	DOP Palmela	<b>Colour</b>	Ruby
<b>Winemaker</b>	Bernardo Cabral	<b>Aroma</b>	Aroma of red fruits, blackberries and black plums enhanced by notes of light vanilla and elegant toast notes from the barrel where it aged, all well integrated in a high quality tasting.
<b>Grape variety</b>	100% Castelão	<b>Tasting Notes</b>	In the mouth it is rich and elegant with soft tannins that persist for a long time.
<b>Year</b>	2018	<b>Pairing</b>	Pairs well with grilled meat and roasted fish and meat.
<b>Winemaking Process</b>	Manual harvest and transport in small boxes of 20kg. Fermentation with traditional foot treading in the lagar with 30% stems.	<b>Alcohol</b>	13,5%
<b>Aging</b>	Aged for 12 months in used French oak barrels.	<b>Total Acidity</b>	5,9 g/l
<b>Bottling</b>	Bottled in May 2021	<b>Total Sugar</b>	1 g/l
<b>Soil and Weather</b>	Sandy soil and Mediterranean weather.	<b>pH</b>	3,6

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