

HERDADE
PENEDO
GORDO

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Selection 2023



Herdade Penedo Gordo: The Montiero Family expanded outside of Vinho Verde planting vines in Alentejo using family land in the South of Portugal. 'Penedo Gordo' meaning "fat boulder" is the name given to this property long ago because of the large granite boulder that sits up on the hill looking down on the vineyards, however the soil consists of clay and schist.

Tasting notes: Dark ruby red color with aromatic notes of red fruits. Round and soft with plenty of structure presenting itself as a balance of acidity, tannins, and plenty of fruit.

Wine Makers: Fernando Machado and Henrique Lopes

Appellation: DOC Alentejo **Subregions:** Borba and Orada

Grapes: Alicante Bouschet 40%, Touriga Nacional 30%, Syrah 30%

Soil: Clay and schist **Vine Age:** 4 to 20 years **Yield:** 4 tons per acre

Farming Practice: Double guyot trellising under integrated pest management system (sustainable)

Harvest Dates: September-October

Fermentation: 5-7 days in temperature controlled stainless steel vats with skin maceration. Oak aging for 4 months in 2nd use barrels.

TA: 5.7 **RS:** 2.5 grams per liter **Alc:** 14 % **UPC:** 5603238473834



D.O.C Alentejo: Alentejo, located in the southeast, encompasses nearly a third of the land area of Portugal. Alentejano has historically been known for cork and wheat farms until the E.U. invested in the region, which led to improvements in irrigation, viticulture, and winemaking. The landscape of Alentejo consists of undulating plains and gentle hills, with serious mountains only in the north east. Soils vary greatly: schist, pink marble, granite, limestone, often laid upon a sub-layer of water-retaining clay.

Other Wines Available:

PENEDO GORDO Reserva

PENEDO GORDO Red

