

HERDADE DO FREIXO

Established 1808

ART HERDADE DO FREIXO

RED 2016

DESIGNATION

Alentejo Regional Wine

SUB-REGION

Redondo

VARIETIES

Petit Verdot 50%, Touriga Nacional 40%, Alicante Bouschet 10%

WINEMAKING AND AGEING

For this wine, we use the best grapes from Herdade do Freixo, which are harvested on the ideal maturation point, with a total balance between sugar, acidity and flavor. Petit Verdot grapes come from the most exposed vineyard in the North, bringing an extra contribution of freshness and elegance to the blend. After harvesting in 20 kg boxes, the varieties are vinified separately. The entire process is carried out by gravity into the trococonic fermentation vats with controlled temperature, mechanical stepping 2-3 times a day, all in a very gentle way. After ageing for 14 months in new 500L French oak barrels with soft toast, to preserve the most delicate notes of the quality fruit, it was matured in the bottle for more than 3 years.

CONSUMPTION AND LONGEVITY

Ideal consumption temperature at 16°C. The particular freshness and elegance of this batch gives it ideal characteristics to accompany delicate fusion dishes and Mediterranean cuisine, in which the most natural and genuine flavors of the ingredients stands out. Also suitable to accompany cheeses and sweet desserts, with a slow consumption, at the end of meals.

WINEMAKERS NOTES

Ruby color. Very rich and complex aroma with hints of wild berries, spices and bergamot. Very structured in the mouth, with immense layers of complexity. The tannins are firm, yet smooth and silky. All with great elegance and finesse. Long and mineral finish. A wine to keep on the cellar, with high aging potential.

WINEMAKERS TEAM

Diogo Lopes
Xabier Kamio

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 14 %
Reducing sugars: 0,6
Total acidity: 5,0
PH: 3,66

QUANTITY PRODUCED

3 300 bottles 0,75 cl

