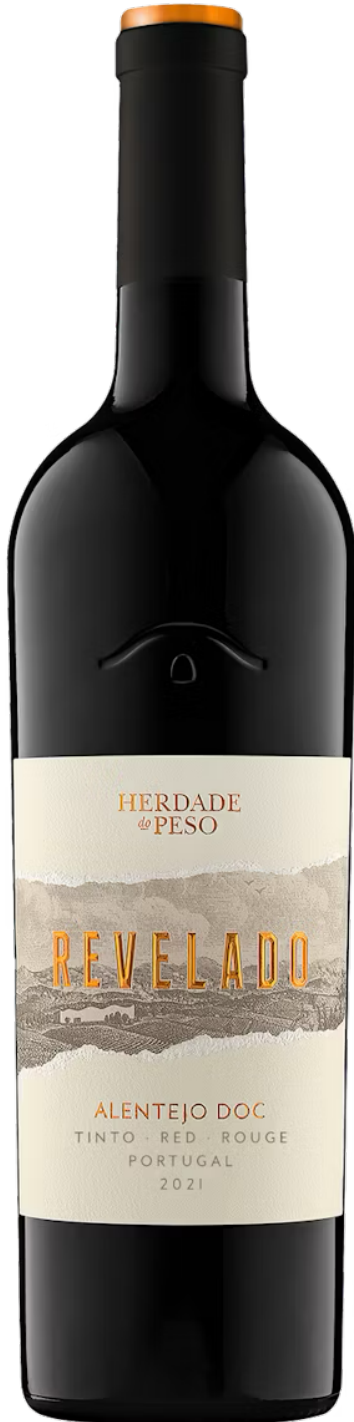




2021 Revelado Tinto

Alcohol label %: 14.0 | pH: 3.6 | Acidity (TA): 6.0 | Residual Sugar (g/L): 1.5 |
Serving Temperature (°C): 17.0 | ending in: 2026



Growing Conditions

The winter of 2021 was cold and wet, which led to good water reserves in the soil. Spring saw little rainfall and no plant protection measures were called for. The start of summer was very fresh; high temperatures only recorded during the first fortnight in August. It was an ideal year, in terms of balanced growth on the vine: good phenolic maturation and acidity preservation combining to produce grapes of very high quality.

SUSTAINABLE VITICULTURE | Yes

Winemaking

This wine's authentic aromas and flavours are the fruit of lot preparation and thoughtful choices in the winery. We use global expertise to nurture the Herdade do Peso terroir. In return, we reveal the Vidigueira and Alentejo to the world.

Produced using grapes sourced from selected plots. After tests and monitoring, the grapes were collected at their optimum point of maturation. After destemming and soft crushing, maceration and fermentation followed using "pumping over" techniques in stainless steel tanks at a controlled temperature of 28°C for roughly 12 days. The resulting wines were intense, elegant and reflective of their origins.

After malolactic fermentation, the wines aged in French oak barrels for roughly 12 months. They subsequently underwent light fining prior to bottling. In order to preserve the highest possible quality, the wine was bottled without cold stabilisation treatment and a natural deposit may therefore form as it ages.

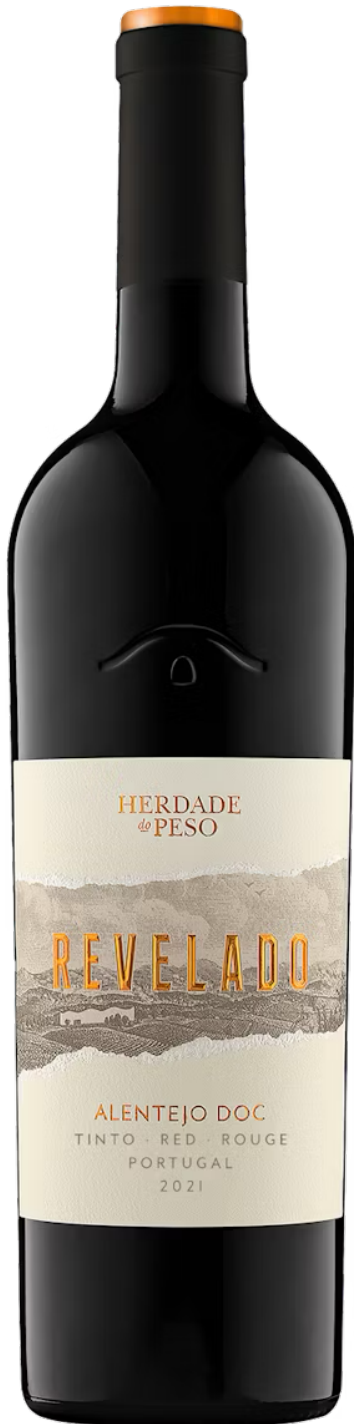
WINEMAKER | Luís Cabral Almeida

Alcohol | 11.1 g/100mL
Sugars | 0.2 g/100mL
Calories | 356 kJ/85 kcal
Suitable for vegetarians | Yes
Suitable for vegan | Yes

Aging



2021 Revelado Tinto



12 months in French oak

Appearance

A vibrant red colour.

Nose

This wine has an appealing aroma with notes of gooseberries and black plums. Notes of spices with hints of nutmeg.

Palate

On the palate, it is fresh, full-bodied and elegant. It has firm and sophisticated tannins that are very well integrated.

Food Pairing

The complexity and structure of this wine make it the ideal accompaniment to meat dishes or other sophisticated cuisine.