



2018 Ícone Tinto

Alcohol label %: 14.0 | pH: 3.6 | Acidity (TA): 6.3 | Residual Sugar (g/L): 1.0 |
Serving Temperature (°C): 17.0

Growing Conditions

The harvest year saw temperatures in July and August that were lower than normal. Very hot weather on the beginning of August did not have any adverse effects on Herdade do Peso's vineyards. A September typical of the region allowed for excellent phenolic maturation.

SUSTAINABLE VITICULTURE | Yes

Winemaking

Produced only in exceptional years. In the most favourable seasons, we make a very careful selection of berries. It is only after fermentation and élevage that we are able to confirm it as exceptional enough to develop it into an icon of perpetuity. This wine is symbolic of our respect for the time nature takes.

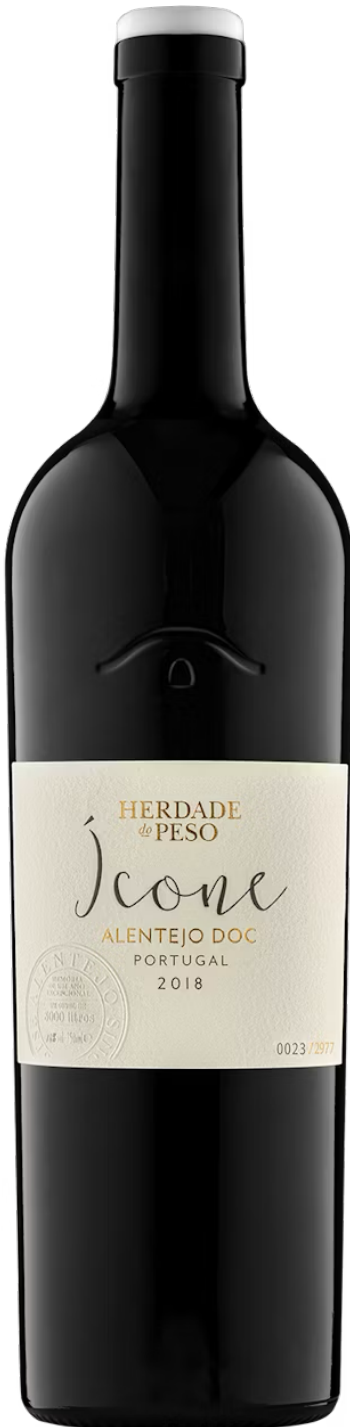
Selection of the best grapes of Alicante Bouschet, Touriga Nacional, and Petit Verdot. After destemming, the berries are manually sorted before crushing. 30% of stems were added to the Alicante Bouschet to provide more complexity and structure, which accompanied the entire fermentation process. Before fermentation in conical stainless steel tanks at a controlled temperature of 28°C, there is maceration at 10°C for 3 days.

After malolactic fermentation, the wine aged in 3000-litre casks of French oak for 12 months. The final blend was made only from the best barrels and they subsequently matured in the bottle at a controlled temperature of 15°C.

WINEMAKER | Luís Cabral Almeida.

Alcohol | 11.1 g/100mL
Sugars | 0.1 g/100mL
Calories | 351 kJ/84 kcal
Suitable for vegetarians | Yes
Suitable for vegan | Yes

Aging





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12 months in French oak

Bottling

2021-06-08

Appearance

Deep ruby color, very appealing.

Serve directly from the original bottle. It may form sediment after 2 years and should therefore be decanted.

Nose

On the nose, wild black forest fruits stand out with a background of underbrush where tobacco leaf predominates.

Palate

In the mouth, it is a wine with a strong initial impact and volume. The tannins are very present but with excellent ripeness, vibrant acidity that makes the wine long and very gastronomic.

Food Pairing

Due to its complexity, this wine combines wonderfully with rich meats and game.