

HERDADE
PENEDO
GORDO

MONTE PENEDO GORDO

Reserva Red 2019



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: Very dark and deep red with hints of black fruit, cherry, spices, and vanilla on the nose. In the mouth, it is dense with round tannins, offering flavors of ripe dark cherries, blackberries, blackcurrant, chocolate, and black pepper. The finish is long and smooth, leaving a lasting impression of its full-bodied and complex nature.

Winemaker: Henrique Lopes and Fernando Machado

Appellation: DOC Alentejo

Grapes: 50% Alicante Bouschet, 30% Touriga Nacional, 20% Syrah

Soil: Clay and schist **Elevation:** 1,082 ft

Vineyard practice: bilateral cordon system, grass cover-cropping, and green harvest

Certification: Sustainable IPM

Harvest Dates: September

Ageing: 8 months in new French oak barrels

Ph: 3.55 **RS:** 0.8 grams per liter **Alc:** 14.5% **UPC:** 5 603238 473544

D.O.C Alentejo: located in the southeastern part, 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 northeast. Soils vary greatly: schist, pink marble, granite, limestone, often laid upon a sub-layer of water-retaining clay.



Other Wines Available:

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