



New vintage of Herdade do Peso Reserva 2019

A MORE EXCLUSIVE PESO, OFFERED BY NATURE

Press Release, 9 February, 2023 – From the vineyards planted under the gaze of ancient olive trees at Herdade do Peso, a new vintage of Reserva Red is born. Through a more exclusive creation process and based on the best nature has to offer, 2019 elevates our Reserva to another level.

By combining tradition and innovation, a portion of the grapes sourced from the best parcels was selected for Herdade do Peso Reserva Red 2019. Touriga Nacional makes its debut in the blend, contributing with aromas of wild flowers and reinforcing the structure with tannins and freshness. As for Alicante Bouschet, it delivers in intensity of colour and fruit, while the rest of the varieties adds complexity and highlights the origins of the wine.

“To create this new vintage of Reserva, we used the best ingredients that nature has to offer, added noble materials and allowed time to take its course, and make its magic,” explains Luís Cabral de Almeida, Sogrape’ Winemaker for Alentejo. *“The result is a surprising wine, with unique complexity and elegance.”*

This announcement follows **Parcelas** and **Revelado**, two wines introduced in 2022, comprising the permanent range from Herdade do Peso. These three creations result from a cooperation between the viticulture and winemaking teams beginning at the vineyard, by identifying soil and choosing varieties and clones that best fit each parcel, and ending at the winery. Created under the leadership of Luís Cabral de Almeida, Herdade do Peso produced wines that respect nature and uniquely express its distinctive variety of terroirs.

Along with the other two wines of the range, Herdade do Peso Reserva 2019 presents a new image featuring Alentejo’s Nature as the protagonist. In shades of white and grey, the label highlights the origin of the wine in gold. This change reflects the positioning Herdade do Peso adopted as a symbol of modernity and authenticity.

With notable complexity and structure, Herdade do Peso Reserva Red 2019 aged 12 months in French oak casks, and is ready to be tasted, however, it would also benefit from a proper ageing in the bottle for several years.

Available in the market with a SRP (suggested, not binding) of €25.00.

More information available at www.herdadedopeso.com.

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