

S O G R A P E V I N H O S

PENA DE PATO ALENTEJO

Red 2007

Vinho Regional Alentejano | Portugal



The Wine

Pena de Pato Alentejo Red is a vibrant red wine from the Alentejo region in the South of Portugal, well recognised for producing exuberant wines of immediate appeal and lively flavours.

Tasting Notes

Pena de Pato Alentejo Red 2007 is vibrant red-ruby in colour with good aromatic intensity reminiscent of black fruit (blackberry) and red fruit (plum), combined with hints of spices and coconut, harmoniously integrated. On the palate, it is a smooth wine with good body and ripe fruit flavours, elegant, with good length. Released ready to drink, it is a wine that may be kept for another 2-3 years in bottle.

Serving Suggestions

Pena de Pato Alentejo Red goes very well with smoked pork, various meats, pasta and cheeses. It does not require decanting and should be served at 14° C-16° C.

Varieties

Pena de Pato Alentejo 2007 is a blended wine, produced from selected traditional red Alentejo varieties - mainly Aragonês, Trincadeira, Alfrocheiro and Alicante Bouschet - sourced at Sogrape's Herdade do Peso estate and from private growers.

Winemaking

The 2007 vintage was characterised by excellent weather conditions that favoured grape maturation. The warmth of very sunny days alternating with cool nights ensured the polyphenolic balance and richness of bouquet in the Pena de Pato wine. The grapes selected were harvested at their ideal ripeness and rapidly transported to be vinified at the Herdade do Peso wine centre, with the most advanced technology. Following full de-stemming and soft crushing, the must was fermented in stainless steel vats, at a controlled temperature of 25°C for about 8 days, with pumping-over and skin maceration, thus maximising the fruity bouquet and promoting the wine's potential for everyday drinking.

Ageing and Storage

Following malolactic fermentation, Pena de Pato Alentejo 2007 matured in stainless steel vats for about 6 months. The wines were then tasted and the final blend prepared. The wines were then bottled after the required treatments. Further maturing in the bottle followed for about 6 months at a controlled temperature of 15° C so as to achieve the optimum drinking balance. The bottle should be stored horizontally, in a dry and cool place.

Technical Details

Alcohol: 14%

Total Acidity: 5,08 g/l (tartaric acid)

Sugar: 3,5 g/l

pH: 3,77



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"Só de um grande amor nascem grandes vinhos"
"Wines of passion"

