



HERDADE
PEGOS CLAROS



RESERVA 2018

Historical vines with an average of 70 years old. Grapes are crushed by foot on the first day and the fermentation is done with stems partially in the lagar. Aging in used French oak barrels. Pegos Claros Reserva stands out for its elegance and personality. It is a great gastronomic partner, but it also matches with a pleasant evening in good company.

Origin	DOP Palmela	Colour	Ruby
Winemaker	Bernardo Cabral	Aroma	Aroma of red fruits, blackberries and black plums enhanced by notes of light vanilla and elegant toast notes from the barrel where it aged, all well integrated in a high quality tasting.
Grape variety	100% Castelão	Tasting Notes	In the mouth it is rich and elegant with soft tannins that persist for a long time.
Year	2018	Pairing	Pairs well with grilled meat and roasted fish and meat.
Winemaking Process	Manual harvest and transport in small boxes of 20kg. Fermentation with traditional foot treading in the lagar with 30% stems.	Alcohol	13,5%
Aging	Aged for 12 months in used French oak barrels.	Total Acidity	5,9 g/l
Bottling	Bottled in May 2021	Total Sugar	1 g/l
Soil and Weather	Sandy soil and Mediterranean weather.	pH	3,6
