



PÊGO DA MOURA

CONCEPT

Pêgo da Moura, located in Serra de Grândola, Alentejo is a historic property dating back to the Roman time between I and III AD.

At an altitude of approximately 200 meters and 10 km away from the Atlantic Ocean, with a unique and exceptional terroir, we seek the most vibrant expression of Portuguese grape varieties, demonstrating their full potential to produce quality wines with great capacity for evolution.

SOIL GEOLOGY

Sandy.

A century-old-vineyard of pé-franco (no vine grafting), where were also produced the Castelão (red).

The soil is composed of black sand and is very deep, very cool.

In these vineyards towards In this wineyard, towards the west, one feels the blowing of strong ocean breezes.

TASTING NOTES

Intense pomegranate colour. In terms of aroma there are lots of gooseberries and plums in syrup. Light chemical or pharmaceutical notes, typical of this variety. In the mouth, the freshness conferred by a vineyard "over" the Atlantic is the dominant note. Much berries and other aromas such as hazelnuts and walnuts, mixed with balsamic and leather notes. Tannins are present and silky. Long, fresh final.



VARIETIES

100% Castelão (= Periquita)

FOOD PAIRING

Both good with meat (ex: a roasted beef loin or lamb) and fresh fish (such as snapper). Preferably with lots of fresh herbs such as rosemary and thyme. Excellent with a creamy and strong flavoured cheese on a piece of toast (the Portuguese Azeitão is perfect for it). Best served at 15o. Decantation is recommended.

VINIFICATION

Fermentation in small French oaks vats. 12 months ageing in a new French oak barrel. In the bottle for a period of 18 months.

SPECIAL FEATURES

Label designed by Jason Martin

ALCOHOL/VOLUME 13%
TRACES OF SUGAR
PH 3,48
TOTAL ACIDITY 7,1 G/L

OBSERVATION

Cases include 3 bottles.



IMPOSSIBLE VINEYARDS

CASTELÃO, 2015
PENÍNSULA DE SETÚBAL,
PORTUGAL