



PÊGO DA MOURA

CONCEPT

Represa de Baixo vineyard, located in Serra de Grândola, Alentejo is a historic property dating back to the Roman between I e 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

The soils where the vines that grow the grapes for Alfaiate's production are planted are essentially very old schist, dating from the Lower Carboniferous period (ca. 300 MA). These are poor soils with an acid reaction, which allow the vines roots to penetrate deep through the schist planes, down to the cooler lower layers. Its dark tone allows the absorption of solar radiation during the day to be released during the night in the form of heat, allowing the production of very high quality grapes.

TASTING NOTES

It presents a bright yellow hue, denoting youth and clarity. The aroma reveals high complexity, highlighting notes of apricot and white plum, integrated with subtle touches of sweetness, toast, and vanilla, resulting from aging in barrels.

On the palate, it shows a well-defined structure, Supported by a fine and balanced acidity, enveloped by the unctuousness conferred by aging in wood. The overall finish is long and harmonious, demonstrating excellent gastronomic qualities and potential for further development in the bottle.

VARIETIES

Arinto, Antão Vaz, Semillon.

YEAR 2024

The 2024 growing season was marked by climatic balance. Winter and Spring saw above-average rainfall, ensuring adequate water reserves, followed by a dry Summer with moderate temperature and cool nights, conducive to slow and uniform ripening, these conditions favored the health of the vines and produced excellent grapes for winemaking.

VITICULTURE

Integrated production.

VINIFICATION and AGEING

Manual harvesting, with vineyard selection, followed by pneumatic pressing of whole grapes. The must underwent cold static settling for 48 hours, ensuring maximum aromatic clarity. Fermentation began in stainless steel tanks at a controlled temperature, after which the wine was transferred to 500L French oak barrels, where it aged 6 months on fine lees, with periodic bâtonnage to promote volume, unctuousness, and complexity.

TECHNICAL INFORMATION

ALCOHOL/VOLUME 12,5% REDUCING

SUGAR 0,6 G/L

PH 3,30

TOTAL ACIDITY 5,59 G/L

ENOLOGY

P. de Vasconcellos e Souza

PRODUCED QUANTITIES

2 100 Bottles



ALFAIATE COUTURE

White Wine, 2024

PENÍNSULA DE SETÚBAL
PORTUGAL

