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

A wine with a noble and sophisticated profile, where Touriga Nacional brings floral elegance, Syrah reveals fine spice and Alicante Bouschet gives depth. The aroma highlights black fruits, violets, cocoa and light notes of wood. In the mouth it is silky and balanced, with polished tannins and a long and distinct finish. An intense and elegant wine, ideal for special occasions.

CASTES

Touriga Nacional, Syrah, Alicante Bouschet.

PRODUCED QUANTITIES

2 000 Bottles

YEAR 2024

The 2024 vegetative cycle was marked by climate balance. Winter and spring with above-average rainfall, ensuring adequate water reserves, followed by a dry summer with moderate temperatures and cool nights, conducive to a slow and uniform maturation. These conditions favored the health of the vineyards and allowed grapes of excellence for winemaking.

VITICULTURE

Integrated Production.

VINIFICATION

Manual harvest, rigorous selection in vineyards and cellars, guaranteeing only superior quality bunches. Fermentation in stainless steel vats with strict temperature control, promoting the gradual extraction of color, aromas and tannins. Prolonged maceration optimizes structure and complexity. Once the alcoholic fermentation is completed, gentle pressing follows, natural stabilization and clarification, preserving the typicity of each variety and the authentic expansion of the blend and the "terroir".

AGEING

In stainless steel vat, preserving freshness and aromatic purity.

TECHNICAL INFORMATION

ALCOHOL/VOLUME 12.5%
SUGAR REDUCER < = 0.6 G/L
PH 3.74
TOTAL ACIDITY 5.40 G/L

ENOLOGY

P. de Vasconcellos e Souza

ALFAIATE

COUTURE RED WINE, 2024

PENÍNSULA DE SETÚBAL
PORTUGAL

wines of portugal

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