



PÊGO DA MOURA

CONCEPT

Represa de Baixo vineyard, located in Serra de Grândola, Alentejo is planted on a historic property with records dating back to the Romans century I and III AD. At approximately 200 meters of altitude 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. For the first time a high quality, very fresh sparkling wine has been made in this unique terroir.

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

In tasting it reveals itself to be clear with fine bubbles and straw yellow color. Complex and with a very lively acidity to which are added notes of candied fruit and biscuit.

VARIETIES

Arinto 80%, Semillon 20%

2023 YEAR

The year 2023 was characterized by a slightly rainy Spring and, although the Summer had some very hot days, it was generally mild with cool nights during the maturation of the grapes, which led to the production of ripe grapes, but vibrant in acidity, for the sparkling wine.

VITICULTURE

Integrated production. Amândio Cruz

VINIFICATION

Manual Harvest using the traditional method, with second fermentation in bottle.

TECHNICAL INFORMATION

ALCOOL/VOLUME 12,5%
REDUCING SUGAR 2,9 G/L
PH 3,10
TOTAL ACIDITY 6,28 G/L

PRODUCED QUANTITIES

3 380 Bottles

OENOLOGY

P. de Vasconcellos e Souza



ALFAIATE

2023

PENÍNSULA DE SETÚBAL,
PORTUGAL