



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

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

With a citrus color, it has great aromatic intensity, dominated by exotic fruits and floral aromas. Vibrant in the mouth with a fresh and persistent finish. It will evolve well over the next years.

VARIETIES

Arinto, Antão Vaz and Galego Dourado

YEAR 2022

The year 2022 was characterized by a rainy spring and a relatively mild summer, which allowed the production of very ripe and balanced grapes, with an excellent sugar/acid ratio.

VITICULTURE

Integrated production. Amândio Cruz

VINIFICATION

Manual harvest, Pneumatic pressing of whole grapes. Cold decantation of the must for 48 hours. Fermentation at controlled temperature for 15 to 20 days in stainless steel vats.

AGEING

In stainless steel vats in contact with fine lees for approximately 4 months.

ALCOHOL/VOLUME 12,5%
REDUCING SUGAR 0,6 g/l
PH 3,36
TOTAL ACIDITY 5,78 g/l

PRODUCED QUANTITIES

13 000 Bottles

OENOLOGY

P. de Vasconcellos e Souza

