



Herdade Penedo Gordo White 2010

Tasting Notes

Light lemony colour and with young fruit and floral aromas. An unoaked dry wine that combines fruit with minerality. The acidity matches perfectly the generous amount of alcohol.

Grapes: 50 % Roupeiro; 50% Antão Vaz

Alcohol Content: 13.5%

Residual Sugar (g/dm³): 2.10

Total Acidity (g/dm³): 5.20

Region / Vineyards

The Herdade Penedo Gordo is located in Borba, northern Alentejo Region. This estate is conveniently situated in one of the best "terroirs" of the Alentejo. In this region the summers are very hot, easily reaching temperatures of 40°C. As a result, the wines are high in alcohol, the ripe fruit and full mouth feelings are the main characteristics.

With a total area of 150 ha, the estate has 60 ha covered with vineyards from the region's best varieties like the Roupeiro, Antão Vaz, Aragonês, Trincadeira and Touriga Nacional.

Additionally to the vineyards there is also a 40 ha olive grove and the rest is used for grazing area.

EXQUISITE WINES

Vinification / Ageing

Hand harvested grapes with immediate grape destemming and pressing when inside the winery. The winery is strategically located in the middle of the vineyards enabling a quick vinification with fresh grapes. Low temperature fermentation with 3 months battonage and unoaked.

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