



## Monte Penedo Gordo Red Reserva 2008

### Tasting Notes

Aromatic wine of spices, dry fruits compote and chocolate. It is complex on the mouth, a big wine with soft tannins finishing elegantly and smoothly.

Grapes: 60 % Alicante Bouschet; 20% Aragonês; 20% Alfrocheiro  
Alcohol Content: 14%  
Residual Sugar (g/dm<sup>3</sup>): 2.6  
Total Acidity (g/dm<sup>3</sup>): 5

### 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 Aragonês, Trincadeira and Touriga Nacional and also some international varieties like the Alicante Bouschet, the Syrah or the Cabernet Sauvignon.

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

### Vinification / Ageing

Hand harvested grapes with immediate grape destemming when inside the winery. Fermentation in open stainless steel open vats. Aged for 8 months in Portuguese and French oak barrel.

To order call 07957 572957 or email [info@casaleal.co.uk](mailto:info@casaleal.co.uk)

Casa Leal Limited | A company registered in England & Wales 05401526