

HERDADE DO FREIXO

Established 1808

FREIXO FAMILY COLLECTION

RED 2015

DENOMINATION

Alentejo Regional Wine

SUB-REGION

Redondo

GRAPE VARIETIES

Touriga Nacional 40%, Cabernet Sauvignon 40% e Petit Verdot 20%

VINIFICATION AND AGEING

A year before the harvest and winemaking, the grapes from the various varieties that make up the Family Collection, were carefully selected and watched over according to their winemaking purpose. These grapes, which were picked at peak ripeness into 20 kg boxes, were separately vinified. The entire process was carried along by gravity into the fermentation tanks over 20 days with prolonged prolonged maceration that give this wine unrivalled ripe fruit characteristics. Its 14-month ageing in new French oak casks give it a wide aromatic range and remarkable balance throughout its long life. It ages in the bottle for over eight months.

CONSUMPTION AND LIFETIME

Ideal drinking temperature 16°C. Matches with traditional Mediterranean meat and fish dishes, game dishes, cheeses and intensely flavoured vegetarian cuisine. The unique freshness and elegance of this lot also makes it ideal to drink with fusion dishes. This wine is for laying down and has great ageing potential.

WINEMAKER 'S NOTES

Ruby notes and an aromatic intensity of ripe fruit with a light menthol note, giving it overall elegance and harmony. Excellent structure and balance between between its fine tannins and acidity give it personality and long life. A long, mineral finish. Its most luxurious notes are is concentration and finesse. This wine deserves to be carefully tasted, at leisure.

THE 2015 HARVEST

White grapes were harvested at Herdade do Freixo for the first time in 2015. The grape harvest started at the beginning of September with the Alvarinho variety, followed by Sauvignon blanc and Arinto and the weather was dry. For the white varieties, the vines' relatively comfortable water levels, led to moderately alcoholic, but fresh grapes with great aromatic intensity. The red varieties were picked afterwards and the moderate water stress they were put under during ripening, along with cluster thinning at the onset of veraison, gave rise to high quality, concentrated and well-balanced sugar/acidity grapes

WINEMAKER

Pedro de Vasconcellos
e Souza

CHEMICAL ANALYSIS

Acohol: 14,5 %
Reducing sugars: 0,6
Total acidity: 5,8
PH: 3,77

QUANTITY PRODUCED

13 700 bottles

