

Reserva 2017

Historical grapevines averaging 70 years old. Grapes are trodden by foot on the first day. The fermentation with stems develops partially in the lagar. Matures in used French oak barrels. Pegos Claros Reserva stands out for its elegance and personality. It is a great gastronomic partner, but it also agrees with a pleasant leisure evening in good company.



Origin: DOP Palmela.

Winemaker: Bernardo Cabral.

Grape variety: Castelão.

Year: 2017.

Winemaking process: Manual harvest and transport in small boxes of 20kg. Fermentation with traditional foot treading in the lagar with 30% stems.

Ageing: Aged for 12 months in used French oak barrels.

Bottling: Bottled in August 2020.

Soil and weather: Sandy soil and Mediterranean weather.

Colour: Ruby colour.

Aroma: Aroma of black plums, redcurrant and a hint of menthol, with some tobacco, toast and vanilla.

Taste: Full and long palate with soft tannins, balanced and very nice acidity.

Gastronomy: Pairs well with grilled meat and roasted fish and meat.

Alcohol: 13,82%.

Total Acidity: 5,41 g/l.

Total Sugar: 0,9 g/l.

pH: 3.71