

HERDADE DO FREIXO

Established 1808

FREIXO SPECIAL EDITION

PETITE SYRAH 2020

DESIGNATION

Controlled Designation of Origin (D.O.C.) Alentejo

SUB-REGION

Redondo

VARIETIES

100% Petite Syrah

WINEMAKING AND AGEING

Floodplain vineyard, with a cooler micro climate than the surrounding region and predominantly schist soil. The grapes are harvested at their ideal point of maturation in 20 kg boxes. The entire process takes place by gravity with controlled temperature, with fermentation in conical stainless steel vat and using mechanical treaders for a soft pressing, without smashing the seeds. Fermentation takes place for 10 days with controlled extraction in order to extract the best of this variety's must, providing this wine with characteristics of intense quality fruit. It is then aged in new French oak barrels for 12 months, which gives it structure and balance.

CONSUMPTION AND LONGEVITY

Ideal drinking temperature at 16°C. Accompanies traditional Mediterranean cuisine, game dishes, cheeses, vegetarian cuisine with aromatic intensity and fusion dishes. Guard wine, with high aging potential.

WINEMAKERS NOTES

Deep ruby color. Very intense aroma of black fruits and wild berries. Slight toasted notes of high quality barrel. Very intense mouth with velvet tannins, good acidity and long finish. Rich and with different layers of tasting notes.



WINEMAKERS TEAM

Diogo Lopes

WINEMAKING ASSISTANT

Dina Cartaxo

CHEMICAL ANALYSIS

Alcohol: 14,5 %
Reducing sugars: 0,8
Total acidity: 4,9
PH: 3,61

QUANTITY PRODUCED

3 586 bottles 0,75 cl