

HERDADE DO FREIXO

Established 1808

FREIXO FAMILY COLLECTION

RED 2014

DENOMINATION

Alentejo Regional Wine

SUB-REGION

Redondo

RAPE VARIETIES

Touriga Nacional 35%, Cabernet Sauvignon 35%, Petit Verdot 25% and Alicante Bouschet 5%

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 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 toast, giving it overall elegance and harmony. It is full-bodied in the mouth, with notes of pepper and ripe fruit. The soft and firm tannins give it personality and a long life. This wine deserves to be carefully tasted, at leisure.

THE 2014 HARVEST

The red varieties at Herdade do Freixo were harvested in the second and third week of September 2014. The harvest began with the Touriga Nacional and ended with Petit Verdot, after the Alicante Bouschet and the Cabernet Sauvignon. The warm days and cool nights allowed for a high quality harvest. The was also due to excellent grape to leaf ratio, moderate water stress and exceptional micro-climate of the clusters on these vines, in the second year of pruning. The harvest produced wines with high levels of phenol compounds that were well-balanced in terms of alcohol/acidity.



VINTNER

Pedro de Vasconcellos e Souza

CHEMICAL ANALYSIS

Alcohol: 14,5 %
Reducing sugars: 0,2
Total Acidity: 5,8
PH: 3,61

QUANTITY PRODUCED

6 600 bottles

www.herdadedofreixo.pt

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