

HERDADE DO FREIXO

Established 1808

FREIXO RESERVE

RED 2014

DENOMINATION

Alentejo Regional Wine

SUB-REGION

Redondo

GRAPE VARIETIES

Touriga Nacional 40%, Cabernet Sauvignon 40% and Alicante Bouschet 20%

VINIFICATION AND AGEING

The grapes of the selected varieties are harvested at peak ripeness, placed in 20 Kg boxes and vinification begins immediately. The grapes are destemmed and transported to the fermentation tanks. Fermentation occurs over 20 days at moderate temperatures and with prolonged maceration that gives the wine great aromatic complexity. Aged for 12 months in French oak giving it significant elegance and complexity. The wine is matured in the bottle for over 6 months.

CONSUMPTION AND LIFETIME

Ideally drink at 16°C. Pairs well with traditional Portuguese meat and fish dishes and has the perfect fresh and elegant characteristics for accompanying fusion food. This wine is for laying down and has good ageing potential.

VINTNER'S NOTES

Deep ruby colour. Flavours of ripened red fruits, notably cherries and blackberries, and a surprising freshness with rounded tannins. Its finishing notes are long and elegant.

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. This 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 Vasconcelos e Souza

CHEMICAL ANALYSIS

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

QUANTITY PRODUCED

33 300 bottles

www.herdadedofreixo.pt

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