

# Penedo Gordo 2015



**Quinta das Arcas** – The producer is actually A. M. Esteves Monteiro, which is the second name for Quinta das Arcas. This is a small family owned and operated estate. All of their grapes are estate grown between their 4 estates in the Vinho Verde and Alentejo regions. Unlike their vineyards in the Vinho Verde region which has a very wet climate, Alentejo is a much drier climate. The Monteiro family also produces other agricultural products including cheeses and meats in their Vinho Verde estate.

**Penedo Gordo** – Penedo Gordo was the name of the property during ancient times according to the very old registration documents of the estate. Penedo Gordo literally means “Fat Rock”, but the actual meaning is more like “big round granite rocks” that are found in the region. However, the vineyards consist of clay and schist with no granite.

**Tasting notes** – Light ruby red color with aromatic notes of red fruits. Lively. Fruity flavor and a soft finish.

**Imported since:** 2014

**Appellation:** Alentejo

**Composition:** Aragonez (or Tempranillo) and Trincadeira (one of the 30 varietals used for port), Alicante Bouschet, and Touriga Nacional

**Soil:** mixed with a very high concentration of clay and schist

**Elevation:** 1000 to 1200 feet

**Vineyard practice:** sustainable farming

**Vine Age:** 16 years

**Yield:** 3.17 tons per acre

**Harvest Dates:** middle of September to middle of October

**Fermentation:** cold maceration and fermented in small stainless steel tanks

**Aging:** none

**pH:** 3.63

**Residual Sugar:** 2.2 grams per liter

**Alcohol:** 13.7 %

**UPC:** 7 50428 22127 2

**Wine Ratings -- This Vintage:**

87 points – Ultimate Wine Challenge

**Wine Ratings -- Earlier Vintages:**

2014 is our first vintage

**Region:**

Alentejo is a vast region in southeastern Portugal that encompasses nearly a third of the land area of Portugal. Alentejo had been known for wheat and cork farms until the E.U. invested in the region, which led to improvements in irrigation, viticulture, and winemaking.