

# Penedo Gordo 2016



**Quinta das Arcas** – The producer is actually A. M. Esteves Monteiro, named after Esteves Monteiro the owner of this estate and 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 Alentejano regions. Unlike their vineyards in the Vinho Verde region which has a very wet climate, Alentejano 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 recovered by Esteves. 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, many small and large stones, and schist but 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:** Alentejano

**Composition:** Aragonez (or Tempranillo) 40%, Trincadeira 30%, Alicante Bouschet 20%, and Touriga Nacional 10%

**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 with wild (also referred to as natural or indigenous) yeast

**Aging:** none

**pH:** 3.63

**Residual Sugar:** 2.2 grams per liter

**Alcohol:** 13.5 %

**UPC:** 7 50428 22127 2

**Wine Ratings -- This Vintage:**

87 points – Ultimate Wine Challenge

**Wine Ratings -- Earlier Vintages:**

2014 is our first vintage

**Region:**

Alentejano is a vast region in eastern Portugal (around the same latitude as Lisbon) that encompasses nearly a third of the land area of Portugal. Alentejano 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.