

HERDADE do PESO

Herdade do Peso Revelado White 2025

TYPE | Still Wine

COLOUR | White

CLASSIFICATION | DOC Alentejo

REGION | Alentejo

COUNTRY | Portugal

BOTTLING DATE | 2026-04-24

BOTTLES PRODUCED | 20600

BOTTLER | Sogrape Vinhos, S.A., Avintes, Portugal

SHIPPER | Sogrape Vinhos, S.A.

CAPACITIES | 750 mL

TECHNICAL DETAILS

Alcohol | 12.5 %vol. ±0.5

Total sugars | 1 g/L ±0.5

Total sulphur dioxide | 150 mg/L ±20

Total acidity (tartaric acid) | 5.7 g/L ±0.5

pH | 3.2 ±0.1

NUTRITIONAL INFORMATION
(TYPICAL VALUES FOR 100 mL)

Alcohol | 9.9 g/100mL

Sugars | 0.1 g/100mL

Calories | 305 kJ/73 kcal

Suitable for vegetarians | Yes

Suitable for vegan | Yes

ALLERGENS | Contains sulfites.

PRODUCT DESCRIPTION

The Herdade do Peso Revelado wine embodies a blend of all the soils and grape varieties, reflecting our dedication to tending the vineyard and the choices we make to preserve biodiversity. It is the result of blending lots through the selection and combination of authentic aromas and flavours. By applying our global expertise to the Peso terroir, we are putting Vidigueira and the Alentejo back on the world map.

TASTING NOTE – LAST TASTED 2026

A pale citrus colour. A rich aroma of stone fruits, such as white plum, with subtle notes of wildflowers and a more vegetal element of green asparagus. Fresh and very well-structured on the palate, it is an expressive wine with very well-integrated oak, which lends it a creamy texture.

SUSTAINABLE VITICULTURE | Yes

WINEMAKER | Luís Cabral Almeida.

GRAPE VARIETY

Arinto (70%); Verdelho (20%); Antão Vaz (10%).

INTEGRATED PRODUCTION METHOD

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

WINEMAKING

Made from Arinto, Verdelho and Antão Vaz grapes. The grapes were harvested very early, ensuring natural acidity and freshness. After destemming and pressing, static settling took place. Part of the Arinto batch ferments in oval-bottomed concrete vats and another part in 500-litre French oak barrels. The Antão Vaz and Verdelho ferment in stainless steel tanks.

MATURATION

Part of the Arinto batch is aged in 500-litre French oak barrels for 6 months. The remainder of the Arinto is aged in concrete and stainless steel tanks on the fine lees. The Verdelho and Antão Vaz batches are aged in stainless steel tanks on the fine lees.

STORE

Bottle in a horizontal position. Ideally, up to 5-6 years after the harvest date (on the label).

SERVE

Serve directly from the original bottle. Recommended temperature: 10ºC to 12ºC. Drink within 24 hours of opening.

ENJOY

The perfect accompaniment to fish and seafood dishes, from the simplest to the most elaborate.

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https://www.herdadedopeso.pt

WINEinMODERATION
CHOOSE | SHARE | CARE
BE RESPONSIBLE. DRINK IN MODERATION.

Reciclo sempre

Produção Integrada

PART OF SOGRAPE

Does not contain genetically modified organisms (GMOs), does not contain proteins or DNA from GMOs and not made from GMOs, in conformity with European Regulations (CE) 829/2003 and (CE) 1830/2003.