

Pegões, 'Santo Isidro White', Península de Setúbal 2017



A flavoursome white wine with flavours of lemon and a hint of pineapple through to a spicy finish.

Producer Note

Santo Isidro de Pegões was founded in 1958. The cooperative is made up of 140 winegrowers and has access to over 1,100 hectares of vineyard located in the Terras do Sado area of the Setúbal peninsula. This coastal area benefits from mineral-rich sandy soils and cooling Atlantic winds. Santo Isidro de Pegões is one of the most forward thinking cooperatives in Portugal and their chief winemaker, Jaime Quendera one of Portugal's most respected winemakers. In 2017 they were awarded the Portuguese Wine Producer of the Year Trophy from the IWSC.

Vintage

2017 will be remembered as being an excellent harvest. The grapes reached perfect levels of maturity and ripeness, with a beautiful balancing acidity. Yields were slightly down, but this is overshadowed by it being one of the best vintages for many years and the resulting wines are of the highest quality.

Vineyard

The Pegões vineyard is located between two Nature Reserves: the Tagus estuary to the northwest and the Sado on the southwest. To the east are the Arrabida hills and to the west the Alentejo province's clays. The unique soil here is named "Pliocénico de Pegões". It is a sandy soil formed over millions of years by sand transported by the rivers Tagus and Sado. It is this Mediterranean climate and soil combination that creates this unique Pegões terroir.

Winemaking

The grapes were harvested at optimal ripeness and vinified immediately to retain the freshness. The fermentation took place in temperature controlled stainless steel vats. The wine did not go through malolactic fermentation and there was no oak ageing. As a result, the style of the wine is fresh, pure and aromatic.

Tasting Note

A delicious, mouthwatering blend showing sun-kissed peach aromas. The crisp, clean palate is enhanced by spicy flavours and a clean, zesty finish.

Serving Suggestion

An ideal accompaniment to white fish served with a mango salad, a coconut infused curry dish, a loin of pork served with apricot chutney or a pan roasted breast of chicken with a plum mostarda.

Grape

Fernão Pires 80%, Arinto 10%, Moscatel 10%



Winemaker:	Jaime Quendera
Region:	Península de Setúbal
Sub region:	Península de Setúbal
Country:	Portugal
Alcohol:	12%
Dry/Sweet value:	2 (1 is dry, 7 is very sweet)
Residual Sugar:	5
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5729117A
Case unit of measure:	6X75CL
Formats Available:	25cl, 75cl
Closure:	Screwcap