



HERDADE DO PERDIGÃO®
PORTUGAL ALENTEJO MONFORTE

Best Buy Prize

PORTUGUESE WINE MAGAZINE

Villa Romanu Red

This wine was named after a small "condominium" that in the old days was built by the Romans near Monforte. The ruins still can be found today.

The so-called "wine of the popes" was produced there and sent to the Vatican, being at the time greatly appreciated and used in religious ceremonies. Producing Villa Romanu, Herdade do Perdigão is perpetuating what can be considered one of the great past glories of Portuguese wine. Villa Romanu is our homage to the wisdom of men, and a commitment to quality.

Villa Romanu is the ideal wine to have as a *house wine*. Difficult to match price/quality ratio.

PRODUCTION

The harvest is handpicked, using small, 25Kg, plastic boxes for transportation. All the grapes are destemmed and the fermentation process takes place in a stainless steel vat, at a controlled temperature approximately during 10 days. After the malolactic fermentation, the wine stages in a stainless steel vat for, at least, 6 months.

TASTING NOTES

You can feel the freshness and the red fruity character of this wine. That notes are confirmed in the mouth, with a very soft impression on the palate, ending in a long lasting experience of mature berries

SERVICE

We recommend to serve it at 16°C, approximately.

WINE AND FOOD MATCHING

Barbecue meat, Pork with clams (typical in Alentejo), or light stews.

TECHNICAL REVIEW

ALENTEJO REGIONAL WINERED 2008

GRAPE VARIETIES | TRINCADEIRA, ARAGONEZ AND CABERNET SAUVIGNON

ALCOHOL | 13,5% v

TOTAL ACIDITY | 5,1 g/l

pH | 3,63

VOLATILE ACIDITY | 0,54 g/l

RESIDUAL SUGAR | 1,9 g/l

WINEMAKER | PAULO LAUREANO

QUANTITY PRODUCED | 160 000 BOTTLES

SHIPPING | EUROPALETE

