



PERIQUITA



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For more than 150 years, this landmark wine from the southwestern coast of Portugal has been a welcome guest at the tables of discerning wine drinkers and an international ambassador for fine Portuguese wines. Created by Jose Maria da Fonseca in 1850, Periquita is made primarily from the Castelao Frances grape, an indigenous variety that thrives in southern Portugal and, originally ushered into the public eye by Fonseca, has become nearly synonymous with the highly regarded wines of this historic producer.

PRODUCTION AREA

Country: Portugal
Region: Terras do Sado

Terras do Sado, Portugal. Vineyards here are composed principally of sand (95%) with some presence of clay (5%).

GRAPE VARIETIES

79% Castelao; 10.5% Trincadeira; 10.5% Aragonez

PRODUCTION TECHNIQUES

Fermentation lasts for about 7 days at 28°C, maintaining full skin contact; the wine is then aged five months in new and used oak barrels. Bottled April 2006.

DESCRIPTION

Color: Deep ruby
Aroma: Wild berries, raspberries, plums and fig
Taste: Medium-bodied, fruity, soft, and well balanced with a long, smooth finish

AGING

Properly stored, with bottles laid on their side in a cool, dark, slightly humid environment, this wine can be enjoyed for up to six years after release.

ANALYSIS

Alc.: 13.4% TA: 5.2 g/L pH: 3.57

SERVING SUGGESTIONS

Serve at room temperature. Excellent with red meat, turkey and other white meats, and cheeses.

BOTTLE SIZES

750 ml

