



Pegos Claros 2010, DOC Palmela

Date tasted: 21 July 2013

Reviewer: Julia Harding

Published: 25 July 2013

Score: 16.5

Drink: 2013 - 2015

100% Castelão (also known as Periquita) grown on sandy soil. Manual harvest, foot treading, matured in oak. TA 5.7 g/l, pH 3.51. Bright cherry red and an intense sour-cherry aroma. Lively, fresh and juicy, rounded out by some sweet oak spice the finish. Flavourful, direct, long and harmonious – without losing the Castelão aromas behind the oak. I'd be delighted with this by the glass in a wine bar.