



PRIMO 2016

85% Castelão and 15% Tintinha, with a distinctive and artisanal winemaking approach. The fermentation develops in new, 500L French oak barrels, in the vertical position and without lid. After manual pressing, it matures one year in the same barrels and ages in the cellar for a minimum period of two years.

PRIMO was so named for being the first Pegos Claros wine that is not 100% Castelão and, therefore, it is rightly named PRIMO also for being a close relative of our other wines. Discover this rare and exclusive combination.

Origin	DOP Palmela.	Colour	Opaque rubi.
Winemaker	Bernardo Cabral.	Aroma	The salient notes of ripe red fruits are enveloped together in a complex mix, highlighting peppermint flavours, spices and subtle toasted notes.
Grape variety	85% Castelão; 15% Tintinha.	Taste	The wine is very full in the mouth, with noticeable, but smooth, tannins, and a balanced acidity. The finish is profound and very persistent.
Year	2016	Gastronomy	Grilled meat, game and cheeses.
Nr. bottles	2.981 bottles	Alcohol	13,5%
Winemaking process	Manual harvest and transport in small boxes of 20kg. Fermentation with 50% stems in new 500 L barrels (French oak).	Total Acidity	5,1 g/l
Ageing	12 months in the same French oak barrels in which it fermented.	Total Sugar	0,6 g/l
Bottling	Bottled in September 2017.	pH	3,7
Soil and weather	Sandy soil. Mediterranean weather.		