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## HERDADE DO SOBROSO | RESERVA 2007

**Region:** Alentejo/Vidigueira

**Classification:** Alentejo Regional Wine

**Grape Variety:** Aragonez, Alicante Bouschet and Cabernet Sauvignon

**Soil Type:** Loam-clay soil

**Production:** 7026 bottles

**Bottled:** July 2009

**Viniculture:** We carefully selected the best grapes that were hand picked and softly crushed. The wine fermented in stainless steel vats under controlled temperature for 15 days. It was stored for 12 months in new french oak barrels, followed by 12 months in bottle.

**Observations:** Dark colour and full bodied wine with hints of dark plum, wild berries, cocoa and vanilla. Fresh with firm but soft tannins, long lasting and elegant finish.

**Alcohol content:** 14.5%

**Total Acidity:** 5.0 g/l

**pH:** 3.75

**Residual sugar:** 1.7 g/l





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## HERDADE DO SOBROSO | RED 2007

**Region:** Alentejo/Vidigueira

**Classification:** Alentejo Regional Wine

**Grape Variety:** Aragonez, Trincadeira, Alicante Bouschet and

Alfrocheiro Preto

**Soil Type:** Loam-clay soil

**Production:** 38,200 bottles

**Bottled:** June 2009

**Viniculture:** The grapes were hand-picked and transported to the winery to begin the viniculture transformation in stainless steel vats under controlled temperature with a post-fermentation maceration period of 21 days. The wine was aged for 14 months in 500 litre French Allier oak barrels, followed by 9 months in the bottle.

**Observations:** A full-bodied wine with a deep red colour. Its complex aroma presents traces of mature red berries, jam and chocolate offering an intense and prolonged aftertaste.

**Alcohol content:** 14.5%

**Total Acidity:** 5.1 g/l in tartaric acid

**pH:** 3.75

**Residual sugar:** 2.0 g/l





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## HERDADE DO SOBROSO | WHITE 2009

**Region:** Alentejo/Vidigueira

**Classification:** Alentejo Regional Wine

**Grape Variety:** Arinto, Antão Vaz and Perrum

**Soil Type:** Loam-clay soil

**Production:** 3,500 bottles

**Bottled:** February 2010

**Viniculture:** The grapes were hand-picked and transported to our winery to begin the viniculture transformation with total destemming and smooth crushing, followed by fermentation in stainless steel vats under controlled temperature for 30 days. The wine is “sur lie” aged for 5 months.

**Observations:** A wine with a bright, clear citrus colour. There are floral and tropical fruit traces in its aroma. The acidity of the Arinto predominates in the mouth giving it freshness and intensity. This is a wine that captures the genuine “terroir” of its birth.

**Alcohol content:** 13%

**Total Acidity:** 5.1 g/l in tartaric acid

**pH:** 3.45

**Residual sugar:** 1.2 g/l





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## SOBRO | RED 2009

**Region:** Alentejo/Vidigueira

**Classification:** Alentejo Regional Wine

**Grape Variety:** Aragonez, Alicante Bouschet, Cabernet Sauvignon and Syrah

**Soil Type:** Loam-clay soil

**Production:** 6000 bottles

**Bottled:** September 2010

**Viniculture:** The grapes were harvested by hand and transported to our winery to begin the wine-making transformation process in stainless steel containers at a controlled temperature and a post-fermentative maceration period of 21 days. It was temporarily stored in 225 litre barrels of French and American oak for 6 months.

**Observations:** A wine of intense and concentrated colour. Fine aroma, with suggestions of mature fruit and chocolate, in a smooth and harmonious combination. A smooth red, well structured in the mouth, and with a balanced acidity.

**Alcohol content:** 14%

**Total Acidity:** 5.1 g/l in tartaric acid

**PH:** 3.72

**Residual sugar:** 2.0 g/l





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## SOBRO | WHITE 2009

**Region:** Alentejo/Vidigueira

**Classification:** Alentejo Regional Wine

**Grape Variety:** Arinto, Antão Vaz and Perrum

**Soil Type:** Loam-clay soil

**Production:** 10,500 bottles

**Bottled:** February 2010

**Viniculture:** Fermentation in stainless steel vats under controlled temperature for 30 days.

**Observations:** A wine with a fine and fresh aroma with traces of citrus fruits and passion fruit. It is fresh, elegant and balanced in the mouth. It has a pleasant aftertaste with traces of fresh fruits.

**Alcohol content:** 13,5%

**Total Acidity:** 5.8 g/l

**pH:** 3.35

**Residual sugar:** 1.2 g/l





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## SOBRO | ROSÉ 2009

**Region:** Alentejo/Vidigueira

**Classification:** Alentejo Regional Wine

**Grape Variety:** Aragonez and Alfrocheiro Preto

**Soil Type:** Loam-clay soil

**Production:** 3,800 bottles

**Bottled:** February 2010

**Viniculture:** Fermentation in stainless steel vats under controlled temperature for 30 days.

**Observations:** A wine that is clear and sparkling with a dark pink colour. There are predominant traces of cherry and strawberry in its aroma. It is rounded in the mouth with a well defined freshness.

**Alcohol content:** 13%

**Total Acidity:** 5.9 g/l

**pH:** 3.35

**Residual sugar:** 2.1 g/l

