

PERIQUITA RESERVA

2015

HISTORY

The story of Periquita is interwoven with the story of José Maria da Fonseca itself, beginning in the 1820s when the founding father of the company, José Maria da Fonseca arrived in Lisbon and bought several local properties. One such purchase, most probably in 1846, was Cova da Periquita. It was on that property that José Maria da Fonseca planted red grapes of the Castelão variety, which he brought most probably from Estremadura. Although we are not sure when the first vintage was produced we are certain that by 1850 Periquita was already made. The Periquita Reserva represents the true Periquita tradition as well as a vision for the future. The Castelão, Touriga Nacional and Touriga Francesa indigenous grape varieties, provide Periquita Reserva character, a sweet aroma and complexity.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing table wines and Setúbal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

WINEMAKERS TEAM

Under the guidance of Domingos Soares Franco - the first Portuguese winemaker to graduate from the recognized University of California at Davis - a team of hand-picked winemakers are responsible for undertaking a wide range of research, studies, experiments and innovation that make José Maria da Fonseca a pioneer in much of what is done in terms of winemaking in Portugal and in the world. This is a job that starts in the vineyard, covers the entire production process and ends in the bottled wine made available to the consumer.



Regional Península de Setúbal

Periquita Reserva represents a blend between the true and original Periquita tradition and a vision for the future.

REVIEWS

2012 Vintage:

Sakura International Festival – **Silver Medal**
/ The Wine Advocate – **85 pts**

2011 Vintage:

Revista Wine – **16,5 pts**

2009 Vintage:

Concours Mondial de Bruxelles 2012 – **Gold Medal**

2008 Vintage:

Concours Mondial de Bruxelles 2011 -
Silver Medal / Decanter Wine Awards 2011 -
Bronze Medal / International Wine &
Spirits Awards 2011 - **Bronze Medal** / Wine
Spectator – **85 pts**

VINTAGE INFORMATION

Classification: Regional Península de Setúbal

Region: Setúbal Península

Grape varieties: Castelão (56%), Touriga Nacional (24%) e Touriga Francesa (20%)

Type of soil: Sandy

Wine production: 998.000 litres

Tasting notes:

Colour: Ruby with reddish tint
Aroma: Fruity (blackberries, blueberries, black cherry) vanilla, oak
Palate: Fruity, vanilla, oak, smooth, good acidity, balanced, soft tannins but present
Finish: Medium

Vinification: Fermentation lasts for about 7 days at 26°C with full skin contact.

Ageing: 8 months in French and American oak (new and used)

Date of bottling: March 2017

Analyses:

Alcohol – 13.2%
Total Acidity - 5.85 g/l as tartaric acid
pH - 3.47
Residual Sugar – 7.1 g/l

Serving suggestions: Excellent with red meat and cheese. Serve at a temperature of 14°C.

Storage: The bottles should be laid down at a temperature of 12°C and 60% humidity.

Shelf life: 8 years after bottling

JOSÉ MARIA  DA FONSECA