

PERIQUITA ORIGINAL

2013

HISTORY

The history 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 Estremadura. Although we are not sure when the first vintage was produced we are certain that by 1850 Periquita was already being made. For this reason, Periquita brand is the oldest commercialized Portuguese table wine having, over time, acquired a growing popularity in Portugal and a considerable reputation in markets such as Sweden, Brazil, United States of America, Canada, Denmark and Norway.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines, Port and Setubal 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 Davis in California - 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.



Setúbal Península

Original, a Portuguese ambassador around the world. Existing since 1850 we've been around to celebrate the Portuguese way of life: laid-back, relaxed, warm, fruity and with a spicy nose. That's what Portugal is all about and that we want you to enjoy.

REVIEWS

2009 Vintage:

29th San Diego International Wine Competition - **Gold Medal** / Wine & Spirits – **90 pts**

2008 Vintage:

Decanter Wine Awards 2011 - **Silver Medal**

2007 Vintage:

Wine Advocate – Robert Parker - **84 pts**

VINTAGE INFORMATION

Classification: Regional Península de Setúbal

Region: Setubal Peninsula

Grape varieties: : Castelão (48%), Trincadeira (37%) e Aragonês (15%)

Type of soil: Sandy (95%) and Clay-Lime (5%)

Wine production: 1.400.000 Litres

Tasting notes:

Colour: Ruby

Aroma: Smooth, red fruit, floral, eucalyptus, some oak

Palate: Fruity, balanced, good acidity and soft tannins

Finish: Medium

Vinification: Fermentation lasts for about 4 days at 28°C with full skin contact

Ageing: 6 months in French and American oak (new and used)

Date of Bottling: June 2014

Analyses:

Alcohol – 13.3%

Total Acidity – 4.9 gr/l as tartaric acid

pH - 3.72

Serving suggestions: Excellent with meat dishes, game and cheese. Serve at a temperature of 12°C and consume it at 14°C.

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

Shelf life: 5 years after bottling

JOSÉ MARIA  DA FONSECA