

Herdade de São Miguel

COLHEITA SELECIONADA BRANCO 2023

HARVEST REPORT

2023 was probably the best harvest ever at Casa Relvas. The spring was very dry and free of disease pressure. The vines were comfortable with their water needs during the beginning of the growing season, as the temperatures were quite low. During the summer and ripening season, temperatures were normal with no heatwaves. The cicadella was a real challenge in the region, ripening slowly, promising a unique harvest of great complexity.

HARVEST

2023

GRAPE VARIETIES

Antão Vaz, Verdelho, Arinto, Viognier, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

8

SOIL

Clay and Schist



VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation of 8h to 12h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats (50%) and in 400L oak barrels during 20 to 30 days.

AGEING

4 months in 400L barrels

TASTING NOTES

COLOR: Yellow citrus

AROMA: Complex aromas of tropical fruit and white flowers well integrated with butter and coconuts notes

PALATE: Lively attack, a fine acidity, a full body, and the distinctive mineral, along with excellent harmony and a long and well-balanced finish

ANALYSIS *

Alcohol | 12,5 %

Total Acidity | 5,1 g/l

PH | 3,42

Volatile Acidity | 0,27 g/l

MATCHES WITH

Poltry, well-seasoned fish, cod-fish and sea food

AVAILABLE IN

0,375L; 0,75L; 1,5L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values