

Ciconia

CICONIA ROSE 2023

HARVEST REPORT

2023 was a year of exceptional quality at Casa Relvas. Spring was very dry and without disease pressure. The vineyards were comfortable with their water needs during the beginning of the growing season, as temperatures were quite low. During the summer and during the ripening season, temperatures were normal with no heat waves. Cicadella was a real challenge in the region, ripening was slow, promising a unique harvest of great complexity.

HARVEST

2023

GRAPE VARIETIES

Aragonez, Touriga Nacional, Syrah, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

10

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation of 8h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

AGEING

in stainless steel vats

TASTING NOTES

COLOR: Rose petal pink colour

AROMA: Fresh and fruity, with lovely hints of strawberry and white flowers

PALATE: Excellent acidity, also displaying an elegant structure and a conspicuous presence of red fruit aromas. It has a long and juicy finish

ANALYSIS *

Alcohol | 12,5 %

Total Acidity | 5,2 g/l

PH | 3,40

Volatile Acidity | 0,58 g/l

MATCHES WITH

Asian food, sushi and barbecue

AVAILABLE IN

0,75L

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