

Herdade de São Miguel

RESERVA 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

Alicante Bouschet, Trincadeira, Touriga Nacional, Cabernet Sauvignon, among others

CLASSIFICATION

Reserva

YIELD (TON/HA)

6

SOIL

Clay and Schist



VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in open vats (lagares) with automatic pigeurs. Malolatic Fermentation in oak barrels.

AGEING

12 Months in 400L oak barrels and 6 months in 5000L oak foudre

TASTING NOTES

COLOR: Intense garnet-red hue

AROMA: Exuberant and complex bouquet of black fruits, such as blackberry and blueberry, harmoniously combined with aromatic hints (menthol and tobacco) as well as with notes of spices.

PALATE: Well-balanced, round, rich taste of fruits and spices, good concentration of tanins, long persistence

ANALYSIS *

Alcohol | 14,5%

Total Acidity | 5,4 g/l

PH | 3,67

Volatile Acidity | 0,92 g/l

MATCHES WITH

Full flavoured and roasted red meats, game and pork

AVAILABLE IN

0,75L; 1,5L

AWARDS

VINUM Award Best of Portugal 2025 - Gold Medal - 6th place - 92 pts

Citadelle du Vin 2025 - Gold Medal

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