

## Casa Relvas

### DOC VIDIGUEIRA 2022

#### HARVEST REPORT

2022 was one of the most challenging vintages at Casa Relvas. The winter was cold and very dry. Spring was rainy with average mildew pressure, the vines were very comfortable with water needs during the beginning of the growing season. In summer, temperatures were quite high, and there was no rain from May until September. The warmer days brought high Cicadella pressure and some hard to manage sunburn in some vineyards in the warmer parts of the region! Ripening was quite slow, promising a very concentrated vintage.

#### HARVEST

2022

#### GRAPE VARIETIES

Antão Vaz, Arinto, Perrum, among others

#### CLASSIFICATION

DOC Alentejo

#### YIELD (TON/HA)

7

#### 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 during 10 to 15 days.

#### AGEING

3 months sur lies

#### TASTING NOTES

COLOR: Yellow citrus

AROMA: Intense aroma of tropical fruits, with hints of vanilla and light mineral.

PALATE: In the mouth it is fresh and balanced with a long and persistent finish.

#### ANALYSIS \*

Alcohol | 12,5 %

Total Acidity | 5,3 g/l

PH | 3,30

Volatile Acidity | 0,28 g/l

#### MATCHES WITH

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

#### AVAILABLE IN

0,75L

#### AWARDS

90 points - Wine Enthusiast 2022

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