

## Ciconia

### CICONIA TINTO 2021

#### HARVEST REPORT

2021 was a challenging year at Casa Relvas. Winter was cold and rainy. Spring was also rainy with a medium pressure of mildew. The vines responded well in terms of hydric needs during the beginning of the vegetative season. Temperatures this summer were quite mild, with only a few days above 38°C. Ripening was very slow, promising a great 2021 vintage

#### HARVEST

2021

#### GRAPE VARIETIES

Touriga Nacional, Syrah, Aragonez, among others

#### CLASSIFICATION

IG Alentejano

#### YIELD (TON/HA)

10

#### SOIL

Clay and Schist



#### VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Malolatic Fermentation in stainless still vats with oak staves.

#### AGEING

Part of the blend had aged in french oak barrels

#### TASTING NOTES

COLOR: Ruby hue with violet hints

AROMA: Intense aroma of red and black forest fruits, harmoniously combined with floral and toasted notes

PALATE: Smooth tanins, nice acidity, very juicy and fruity

#### ANALYSIS \*

Alcohol | 13,5 %

Total Acidity | 5,0 g/l

PH | 3,67

Volatile Acidity | 0,64 g/l

#### MATCHES WITH

Mediterranean food in general, pasta, lamb, poultry and soft cheeses

#### 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