

Herdade de São Miguel

PÉ DE MÃE 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	GRAPE VARIETIES	
2022	Trincadeira	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	3	Clay and Schist



VINIFICATION

Manual harvested with selection in the vineyard. Fermentation with indigenous yeasts with controlled temperature between 21°C and 25°C. Fermentation in stainless steel with whole berries and 20% of stalks. Maceration of 30 days. Malolatic fermentation in French oak barrels.

AGEING

18 months in 5000L french oak foudre

TASTING NOTES

COLOR: Light Ruby
AROMA: Red berries and orange blossoms with some balmy notes.
PALATE: Nice acidity and soft tannins, persistent fruity finish.

ANALYSIS *

Alcohol | 13 %
Total Acidity | 5.2 g/l
PH | 3,63
Volatile Acidity | 0,64 g/l

MATCHES WITH

Soft cheeses, stewed meats and red meat.

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