

## Herdade de São Miguel

### ESCOLHA DOS ENÓLOGOS 2021

#### HARVEST REPORT

2021 was a challenging year at Casa Relvas. Winter was cold and rainy. Spring was also rainy with some 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

Alicante Bouschet, Touriga Nacional, Touriga Franca, among others

#### CLASSIFICATION

IG Alentejano

#### 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

9 months in french 400L oak barrels

#### TASTING NOTES

COLOR: Deep ruby hue with violet hints

AROMA: Complex aroma of ripe red fruits, wild flowers and spices very well integrated with vanilla and a toasted notes

PALATE: Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tannins

#### ANALYSIS \*

Alcohol | 14,5 %

Total Acidity | 6,15 g/l

PH | 3,56

Volatile Acidity | 0,82 g/l

#### MATCHES WITH

Full flavoured and roasted red meats, game and pork

#### AVAILABLE IN

0,75L

#### AWARDS

Gold Medal - Mundus Vini Spring Tasting 2023

Gold Medal - Challenge International Du Vin 2023

Gold Medal - Concours Mondial de Bruxelles 2023

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