

ART.TERRA

AMPHORA TINTO 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	Aragonez, Trincadeira, Moreto, among others	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	6	Clay and Schist



VINIFICATION

Hand Harvested. Fermented in Amphora with indigenous yeasts. Long contact with skins (around 60 days). Malolatic under skins.

TASTING NOTES

COLOR: Bright Red
AROMA: Strong primary fruit with some earthy notes, iodine and eucapiptus notes from the amphora.
PALATE: Great texture, fine tannins, soft and pleasant

MATCHES WITH

Mediterranean food, soft cheese and tradicional Alentejo sausages.

AGEING

3 months in small amphoras sur lies

ANALYSIS *

Alcohol | 13,5 %
Total Acidity | 6,4 g/l
PH | 3,51
Volatile Acidity | 0,90 g/l

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