

Herdade de São Miguel

PÉ DE MÃE 2024

HARVEST REPORT

2024 was a year of great quality in Alentejo. The spring was very wet, which allowed an excellent amount of moisture reserves in the soil. The summer was mild, with no big temperature spikes, and ripening was slow and in some regions very late. Cicadela has become our region's greatest challenge. The 2024 wines are of enormous aromatic purity, good concentration and very ripe.

HARVEST	GRAPE VARIETIES	
2024	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 | 5,6 g/l
PH | 3,57
Volatile Acidity | 0,69 g/l

MATCHES WITH

Soft cheeses, stewed meats and red meat.

AVAILABLE IN

0,75L; 1,5L; 3L

AWARDS

Decanter - 90 Points

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