

Ciconia

CICONIA TINTO 2025

HARVEST REPORT

Although production was low, the 2025 harvest was of exceptional quality at Casa Relvas. Spring was rainy and there was significant pressure from mildew. The vines were comfortable in terms of water requirements during the early growing season, developing excellent foliage. The mild, dry summer allowed the plants to reach maturity in excellent condition. During ripening, temperatures were mild with no heat spikes, which allowed the grapes to ripen perfectly and produce wines with great intensity and character.

HARVEST	GRAPE VARIETIES
2025	Touriga Nacional, Syrah, Aragonez, among others.

CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	10	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.

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.

MATCHES WITH

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

AWARDS



AGEING

Part of the blend had aged in french oak barrels

ANALYSIS *

Alcohol | 13,5%
Total Acidity | 5,3 g/l
PH | 3,70
Volatile Acidity | 0,68 g/dm³

AVAILABLE IN

0,375L; 0,75L; 1,5L

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