

## Herdade de São Miguel

### TRINCADEIRA 2017

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#### HARVEST REPORT

2017 was the third year of drought in Alentejo. The winter was very dry and cold, rainfall was not enough to stock water. Spring was dry and temperature was mild with no disease pressure. In April we had negative temperatures that made some ice burning. Summer was very dry but not so warm and nights were generally cold, grapes were ripe very early, during harvest temperatures were quite low and we had no rain.

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HARVEST	GRAPE VARIETIES		
2017	Trincadeira		
CLASSIFICATION	YIELD (TON/HA)	SOIL	
IG Alentejano	6	Clay and Schist	

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#### VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in stainless steel vats. Maceration after fermentation between 5 and 10 days. Malolatic Fermentation in stainless still.

#### TASTING NOTES

COLOR: Deep ruby hue with violet hints.  
AROMA: White flowers, wet leaves and tobacco  
PALATE: Light and soft tannins, long and mineral.

#### MATCHES WITH

Mediterranean food in general, lamb and oven made game

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#### AWARDS

92 points - Wine Enthusiast  
16,5 points - Revista de Vinhos

#### AGEING

12 months in cask

#### ANALYSIS

Alcohol | 13,5 %  
Total Acidity | 6,1 g/l  
PH | 3,54  
Volatile Acidity | 0,79 g/l

#### AVAILABLE IN

0,75L, 1,5L

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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.

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