

Herdade de São Miguel

COLHEITA SELECIONADA ROSE 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

2024

GRAPE VARIETIES

Touriga Nacional, Aragonez, Syrah, among others

CLASSIFICATION

IGP Alentejano

YIELD (TON/HA)

8

SOIL

Clay and Schist



VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation of 8h to 12h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats

AGEING

In stainless steel vat 'sur lies'

TASTING NOTES

COLOR: Pale pink
AROMA: Fresh, tropical fruits and red berries
PALATE: Intense and fresh, nice minerality.

ANALYSIS *

Alcohol | 12,5 %
Total Acidity | 5,7 g/l
PH | 3,18
Volatile Acidity | 0,2 g/l

MATCHES WITH

Sushi, fresh fish, sea-food and salads

AVAILABLE IN

0,75L; 1,5L

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