CASA RELVAS
ALENTEJO | PORTUGAL

TECHNICAL SHEET

Herdade de São Miguel

HERDADE DE SÃO MIGUEL VINHA JARDIM 2024



HARVEST REPORT

2024 was a year of great quality in Alentejo. Spring was quite wet, which allowedfor excellent moisture reserves in the soil. Summer was mild, without major temperature spikes, and ripening was slow and, in some regions, very late. Cicadella became the biggest challenge in our region. The 2024 wines are of enormous aromatic purity, good concentration and very mature.

HARVEST	GRAPE VARIETIES	
2024	Touriga Franca and Alicante Bouschet	
CLASSIFICATION	**YIELD (TON/HA)**	**SOIL**
IG Alentejano	8	Clay schist with marble outcrops

VINIFICATION

The grapes are harvested by hand, followed by complete destemming. Cold pre-fermentation maceration takes place for 48 hours. Fermentation takes place in vats with mechanical pressing, at a controlled temperature of between 22°C and 28°C.

AGEING

12 months, aged 50% in used French oak casks and 50% in 400-litre French oak barrels.

TASTING NOTES

COLOR: Ruby with violet highlights
AROMA: A complex aroma of ripe red fruits, white flowers and spices, well integrated with hints of vanilla
PALATE: Round, rich and full-bodied. Well-balanced acidity and fine tannins. A long and complex finish

ANALYSIS *

Alcohol | 14%
Total Acidity | 5,4 g/l
PH | 3,58
Volatile Acidity | 0,73 g/l

MATCHES WITH

Mediterranean cuisine, grilled dishes and stews.

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

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