CASA RELVAS
ALENTEJO | PORTUGAL

TECHNICAL SHEET

Ciconia

CICONIA ROSÉ 2020

HARVEST REPORT

2020 was a difficult year in Alentejo. Winter was cold and rainy and Spring was very rainy with a lot of mildew pressure. The Summer was hot and dry however, the soils showed a big presence of water. During the maturation, the cold and dry nights allowed to preserve the acidity and reach very balanced levels of phenolic maturation.

HARVEST

2020

GRAPE VARIETIES

Aragonez, Touriga Nacional, Syrah, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

10

SOIL

Clay and Schist

VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation of 8h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats during 10 to 15 days.

AGEING

in stainless steel vats

TASTING NOTES

COLOR: Rose petal pink colour
AROMA: Fresh and fruity, with lovely hints of strawberry and white flowers
PALATE: Excellent acidity, also displaying an elegant structure and a conspicuous presence of red fruit aromas. It has a long and juicy finish

ANALYSIS

Alcohol | 12,5 %
Total Acidity | 4,9 g/l
PH | 3,48
Volatile Acidity | 0,29 g/l

MATCHES WITH

Spicy food, sushi and barbecue

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.

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