

Herdade de São Miguel

COLHEITA SELECIONADA BRANCO 2022

HARVEST REPORT

2022 was one of the most challenging vintages at Casa Relvas. The winter was cold and very dry. Spring was rainy with average mildew pressure, the vines were very comfortable with water needs during the beginning of the growing season. In summer, temperatures were quite high, and there was no rain from May until September. The warmer days brought high Cicadella pressure and some hard to manage sunburn in some vineyards in the warmer parts of the region! Ripening was quite slow, promising a very concentrated vintage.

HARVEST	GRAPE VARIETIES	
2022	Antão Vaz, Verdelho, Arinto, Viognier, among others	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	8	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 (50%) and in 400L oak barrels during 20 to 30 days.

AGEING

50% during 4 months in french oak barrels

TASTING NOTES

COLOR: Yellow citrus
AROMA: Complex aromas of tropical fruit and white flowers well integrated with butter and coconuts notes
PALATE: Lively attack, a fine acidity, a full body, and the distinctive mineral, along with excellent harmony and a long and well-balanced finish

ANALYSIS *

Alcohol | 12,5 %
Total Acidity | 5,1 g/l
PH | 3,42
Volatile Acidity | 0,27 g/l

MATCHES WITH

Poultry, well-seasoned fish, cod-fish and sea food

AVAILABLE IN

0,375L; 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