

Herdade de São Miguel

HERDADE DE SÃO MIGUEL COLHEITA SELECIONADA 2024

HARVEST REPORT

2024 was a year of great quality in Alentejo. Spring was quite wet, which allowed for 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

2024

GRAPE VARIETIES

Alicante Bouschet, Touriga Nacional, Syrah, Touriga Franca, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Malolactic Fermentation in stainless still vats with oak staves.

AGEING

4 months in 400L barrels

TASTING NOTES

COLOR: Deep ruby hue with violet hints

AROMA: Very ripe red and black fruits (mulberry, raspberry and plum), integrated with spicy and balmy notes, such as pepper, mint and coconut

PALATE: Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tannins

ANALYSIS *

Alcohol | 14 %

Total Acidity | 5,4 g/l

PH | 3,54

Volatile Acidity | 0,57

MATCHES WITH

Mediterranean food in general, pasta, lamb, poultry and soft cheeses

AVAILABLE IN

0,75L

AWARDS

2021 | 91 points | James Suckling

2022 | Gold Medal | Berliner Wine Trophy

2023 | Gold Medal | Concurso Escanções de Portugal

2024 | Gold Medal | Mundus Vini

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