

Herdade de São Miguel

COLHEITA SELECCIONADA ROSE 2023

HARVEST REPORT

2023 was a year of exceptional quality at Casa Relvas. Spring was very dry and without disease pressure. The vineyards were comfortable with their water needs during the beginning of the growing season, as temperatures were quite low. During the summer and during the ripening season, temperatures were normal with no heat waves. Cicadella was a real challenge in the region, ripening was slow, promising a unique harvest of great complexity.

HARVEST

2023

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 | 5,8 g/l

PH | 3,34

Volatile Acidity | 0,34 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