

## Herdade de São Miguel

**PÉ DE MÃE 2020**

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### 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.

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HARVEST	GRAPE VARIETIES		
2020	Trincadeira, among others		
CLASSIFICATION	YIELD (TON/HA)	SOIL	
IG Alentejano	3	Clay and Schist	

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### VINIFICATION

Manual harvested with selection in the vineyard. Fermentation with indigenous yeasts with controlled temperature between 21°C and 25°C. Fermentation in stainless steel with whole berries and 20% of stalks. Maceration of 30 days. Malolactic fermentation in French oak barrels.

### TASTING NOTES

COLOR: Light Ruby  
AROMA: Red berries and orange blossoms with some balmy notes.  
PALATE: Nice acidity and soft tannins, persistent fruity finish.

### MATCHES WITH

Soft cheeses, stewed meats and red meat.

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### AWARDS

94 points - Cellar Selection - Wine enthusiast  
94 points - Marcelo Copelo - Wine Report Alentejo

### AGEING

18 months in 5000L french oak foudre

### ANALYSIS \*

Alcohol | 13 %  
Total Acidity | 5.2 g/l  
PH | 3,63  
Volatile Acidity | 0,64 g/l

### AVAILABLE IN

0,75L

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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