

Casa Relvas

DOC REDONDO 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, Trincadeira, Castelão, among others

CLASSIFICATION

DOC Alentejo

YIELD (TON/HA)

5

SOIL

Clay and Schist



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.

AGEING

12 months in used 5000L french oak foudre

TASTING NOTES

COLOR: Ruby with violet hints

AROMA: Very aromatic, with herbaceous and balsamic notes.

PALATE: Rich and complex with a very elegant acidity. Aromas of red fruits, spices and hints of balsam.

ANALYSIS *

Alcohol | 14 %

Total Acidity | 5,1 g/l

PH | 3,60

Volatile Acidity | 0,55 g/l

MATCHES WITH

Full flavoured and roasted red meats, game and pork.

AVAILABLE IN

0,75L

AWARDS

Gold Medal - Berliner Wine Trophy 2022

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