

Herdade de São Miguel

COLHEITA SELECCIONADA BRANCO 2024

HARVEST REPORT

2024 was a year of great quality in Alentejo. The spring was very wet, which allowed an excellent amount of moisture reserves in the soil. The summer was mild, with no big temperature spikes, and ripening was slow and in some regions very late. Cicadela has become our region's greatest challenge. The 2024 wines are of enormous aromatic purity, good concentration and very ripe.

HARVEST

2024

GRAPE VARIETIES

Antão Vaz, Verdelho, Arinto, Viognier, among others

CLASSIFICATION

IG 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 (50%) and in 400L oak barrels during 20 to 30 days.

AGEING

4 months in 400L 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 | 5,5 g/l

PH | 3,3

Volatile Acidity | 0,2 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