

Herdade de São Miguel

RESERVA 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

Alicante Bouschet, Trincadeira, Touriga Nacional, Cabernet Sauvignon, among others

CLASSIFICATION

Reserva

YIELD (TON/HA)

6

SOIL

Clay and Schist



VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in open vats (lagares) with automatic pigeurs. Malolatic Fermentation in oak barrels.

AGEING

12 Months in 400L oak barrels and 6 months in 5000L oak foudre

TASTING NOTES

COLOR: Intense garnet-red hue

AROMA: Exuberant and complex bouquet of black fruits, such as blackberry and blueberry, harmoniously combined with aromatic hints (menthol and tobacco) as well as with notes of spices.

PALATE: Well-balanced, round, rich taste of fruits and spices, good concentration of tanins, long persistence

ANALYSIS *

Alcohol | 15 %

Total Acidity | 5,1 g/l

PH | 3,68

Volatile Acidity | 0,65 g/l

MATCHES WITH

Full flavoured and roasted red meats, game and pork

AVAILABLE IN

0,75 L; 1,5L

AWARDS

91 points - Wine Enthusiast

Gold Medal - Concurso Vinhos de Portugal 2022

Gold Medal - Concours Mondial de Bruxelles 29 Edition 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