

Casa Relvas

RABO DE OVELHA 2024

HARVEST REPORT

2024 is 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	GRAPE VARIETIES	
2024	Rabo de Ovelha	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	7	Clay - Limestone



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 during 10 to 15 days.

AGEING

4 months in 400L barrels

TASTING NOTES

COLOR: Yellow citrus
AROMA: Complex aromas of tropical fruits and orange blossom.
PALATE: Very fresh and nice acidity. Distinctive mineral and excelent harmony.

ANALYSIS *

Alcohol | 11,5 %
Total Acidity | 5,8 g/l
PH | 3,23
Volatile Acidity | 0,19 g/l

MATCHES WITH

Sea food, fish and salads

AVAILABLE IN

0,75L

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