

Casa Relvas

RABO DE OVELHA 2025

HARVEST REPORT

Although production was low, the 2025 harvest was of exceptional quality at Casa Relvas. Spring was rainy and there was significant pressure from mildew. The vines were comfortable in terms of water requirements during the early growing season, developing excellent foliage. The mild, dry summer allowed the plants to reach maturity in excellent condition. During ripening, temperatures were mild with no heat spikes, which allowed the grapes to ripen perfectly and produce wines with great intensity and character.

HARVEST

2025

GRAPE VARIETIES

Rabo de Ovelha

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

7

SOIL

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 | 6,4 g/l

PH | 3,19

Volatile Acidity | 0,19 g/l

MATCHES WITH

Sea food, fish and salads

AVAILABLE IN

0,75L

AWARDS

50 Great White Wines of the World 2025 - 94 Points

Meiningers Weinwelt 2024 - 91 points

Wine Enthusiast - Best Buy

Revista Grandes Escolhas - 17 points

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