

Herdade de São Miguel

COLHEITA SELECCIONADA BRANCO 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

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 | 5,4 g/l

PH | 3,40

Volatile Acidity | 0,24 g/l

MATCHES WITH

Poultry, well-seasoned fish, cod-fish and sea food

AVAILABLE IN

0,375L; 0,75L; 1,5L

AWARDS

50 Great White Wines of the World 2025 - 93 Points

Mundus Vini 2026 - Gold Medal

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