

Herdade de São Miguel

COLHEITA SELECIONADA ROSE 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

Touriga Nacional, Aragonez, Syrah, among others

CLASSIFICATION

IGP 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

AGEING

In stainless steel vat 'sur lies'

TASTING NOTES

COLOR: Pale pink

AROMA: Fresh, tropical fruits and red berries

PALATE: Intense and fresh, nice minerality.

ANALYSIS *

Alcohol | 12,5 %

Total Acidity | 4,9 g/l

PH | 3,44

Volatile Acidity | 0,38 g/l

MATCHES WITH

Sushi, fresh fish, sea-food and salads

AVAILABLE IN

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