

Herdade de São Miguel

COLHEITA SELECIONADA TINTO 2022

HARVEST REPORT

2022 was one of the most challenging vintages at Casa Relvas. The winter was cold and very dry. Spring was rainy with average mildew pressure, the vines were very comfortable with water needs during the beginning of the growing season. In summer, temperatures were quite high, and there was no rain from May until September. The warmer days brought high Cicadella pressure and some hard to manage sunburn in some vineyards in the warmer parts of the region! Ripening was quite slow, promising a very concentrated vintage.



HARVEST

2022

GRAPE VARIETIES

Alicante Bouschet, Touriga Nacional, Syrah, Touriga Franca, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

8

SOIL

Clay and Schist

VINIFICATION

Mechanical harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in stainless steel vats. Maceration after fermentation between 5 and 10 days. Malolatic Fermentation in stainless still vats with french oak staves

AGEING

4 months in 400L barrels

TASTING NOTES

COLOR: Deep ruby hue with violet hints
AROMA: Very ripe red and black fruits (mulberry, raspberry and plum), integrated with spicy and balmy notes, such as pepper, mint and coconut
PALATE: Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tannins

ANALYSIS *

Alcohol | 14 %
Total Acidity | 5,3 g/l
PH | 3,69
Volatile Acidity | 0,54 g/l

MATCHES WITH

Mediterranean food in general, pasta, lamb, poultry and soft cheeses

AVAILABLE IN

0,375L; 0,75L; 1,5L; 3L; 5L; 9L; 12L

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