

Ciconia

CICONIA TINTO 2023

HARVEST REPORT

2023 was a year of exceptional quality at Casa Relvas. Spring was very dry and without disease pressure. The vineyards were comfortable with their water needs during the beginning of the growing season, as temperatures were quite low. During the summer and during the ripening season, temperatures were normal with no heat waves. Cicadella was a real challenge in the region, ripening was slow, promising a unique harvest of great complexity.

HARVEST

2023

GRAPE VARIETIES

Touriga Nacional, Syrah, Aragonez, among others

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

10

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Malolatic Fermentation in stainless still vats with oak staves.

AGEING

Part of the blend had aged in french oak barrels

TASTING NOTES

COLOR: Ruby hue with violet hints

AROMA: Intense aroma of red and black forest fruits, harmoniously combined with floral and toasted notes

PALATE: Smooth tanins, nice acidity, very juicy and fruity

ANALYSIS *

Alcohol | 13,5 %

Total Acidity | 5,4 g/l

PH | 3,58

Volatile Acidity | 0,63 g/l

MATCHES WITH

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

AVAILABLE IN

0,375L; 0,75L; 1,5L; BIB 3L

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