

## Herdade de São Miguel

### ESCOLHA DOS ENÓLOGOS 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, Touriga Franca, among others

#### CLASSIFICATION

IG Alentejano

#### YIELD (TON/HA)

6

#### SOIL

Clay and Schist



#### VINIFICATION

Hand harvested. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (22°C-28°C) in open vats (lagares) with automatic pigeurs. Malolatic Fermentation in oak barrels.

#### AGEING

9 months in french 400L oak barrels

#### TASTING NOTES

COLOR: Deep ruby hue with violet hints  
AROMA: Complex aroma of ripe red fruits, wild flowers and spices very well integrated with vanilla and a toasted notes  
PALATE: Well-balanced, round, rich taste of fruits and spices, nice structure of smooth tannins

#### ANALYSIS \*

Alcohol | 14,5 %  
Total Acidity | 6,15 g/l  
PH | 3,56  
Volatile Acidity | 0,82 g/l

#### MATCHES WITH

Full flavoured and roasted red meats, game and pork

#### AVAILABLE IN

0,75L

#### 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