

ART.TERRA

BIOLÓGICO TINTO 2021

HARVEST REPORT

2021 was a challenging year at Casa Relvas. Winter was cold and rainy. Spring was also rainy with a medium pressure of mildew. The vines responded well in terms of hydric needs during the beginning of the vegetative season. Temperatures this summer were quite mild, with only a few days above 38°C. Ripening was very slow, promising a great 2021 vintage

HARVEST

2021

GRAPE VARIETIES

Touriga Nacional, Syrah, among others

CLASSIFICATION

IGP Alentejo

YIELD (TON/HA)

8

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 stainless steel tanks.

AGEING

In vat 'sur lie' for 6 months

TASTING NOTES

COLOR: Deep Rubi

AROMA: Wild berries, mint leaves, orange skin and white flowers

PALATE: Powerfull, nice freshness, ripe and soft tannins, pleasant after taste.

ANALYSIS *

Alcohol | 14 %

Total Acidity | 5,5 g/l

PH | 3,56

Volatile Acidity | 0,68 g/l

MATCHES WITH

Full flavored 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