

Ciconia

CICONIA 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	GRAPE VARIETIES
2022	Touriga Nacional, Syrah, Aragonez, among others

CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	10	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.

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

MATCHES WITH

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

AGEING

Part of the blend had aged in french oak barrels

ANALYSIS *

Alcohol | 13,5 %
Total Acidity | 5,4 g/l
PH | 3,58
Volatile Acidity | 0,63 g/l

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