

2020  
**HERDADE DE SÃO MIGUEL**  
**COLHEITA SELECIONADA**  
**ROSÉ**



**WINE DATA**

Producer

Casa Relvas

Region

Alentejo

Country

Portugal

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Wine Composition

50% Touriga Nacional

30% Syrah

20% Aragonez

Alcohol

12.5 %

Total Acidity

5.3 G/L

pH

3.38

**DESCRIPTION**

This wine displays a pale pink color with intense aromas of tropical fruits and red berries. The palate is fresh, with excellent minerality caused by a wet and cold winter. The finish shows fine acidity and balanced phenolics.

**WINEMAKER NOTES**

2020 was a difficult year in Alentejo. Winter was cold and rainy, with some precipitation lingering into Spring and increasing the possibility of mildew. Summer was hot and dry, reducing the danger. However, going into harvest, the clay/schist soils showed a large presence of water. Once the grapes were picked, it was revealed that the cold and dry nights preserved their acidity, reaching very balanced levels of phenolic maturation.

The soil is clay and schist. The grapes are hand-harvested, followed by total destemming. They undergo 8 to 12 hours of cold maceration to realize the correct color and concentration of aromas. The grapes are then vacuum-pressed, with the juice running into stainless steel vats. Fermentation takes place under controlled temperatures between 59-64.4 F (15-18 C). Finally, the wine is aged in stainless-steel vats 'sur lees' for three weeks before bottling.

**SERVING HINTS**

This wine pairs well with Sushi, fresh fish, seafood and salads. Excellent on its own as well.