



WINE DATA

Producer

Casa Relvas

Region

Alentejano

Country

Portugal

Wine Composition

50% Arinto,
40% Antao Vaz,
10% Viognier

Alcohol

12.5%

Total Acidity

6.0 G/L

pH

3.24

DESCRIPTION

This wine is orange in color with fresh notes of mandarin, orange, mint and cinnamon. It is medium-bodied with silky tannins and minerality on the palate.

WINEMAKER NOTES

The wine is hand-harvested. The grapes are partially destemmed. The fermentation is with entire berries, temperature-controlled maceration after fermentation for 8 days. The wine is aged in old French oak barrels for 6 months. Although small production, 2019 was a year of excellence. The winter was cold with some rain. Spring and summer were mild and dry. During maturation, cold and dry nights allowed the grapes to reach perfect phenolic maturation levels.

SERVING HINTS

This wine pairs well with Iberian tapas, roasted meats, and dried fruits.