

ART.TERRA AMPHORA TINTO 2020

Alentejo, Portugal



TASTING NOTES: This wine offers a bright red color, along with aromas that feature strong primary fruit with some earthy notes as well as notes of iodine and eucalyptus from the amphora. The palate is soft and pleasant, with great texture and fine tannins.

VINIFICATION: The grapes are hand-Harvested. Fermented in Amphora with indigenous yeasts. Long contact with skins (around 60 days). The wine is aged sur lies in small amphoras for 3 months.

INTERESTING FACT: As farmers, the Relvas family feels that they owe the environment a debt of gratitude. Twenty percent of the vineyards are certified organic, and with each passing year, Alexandre converts more vineyards. They use nearby wetlands to filter and reuse water and employ hundreds of Merino sheep to fertilize and “weed” the soil. Also, keen to reforest the area, they have planted over 100,000 native trees.

FAMILY: Alexandre Relvas Sr. purchased the 430-acre estate of Herdade of São Miguel in the Alentejo region. It is now run by his son, who bears the same name. The property is dedicated to honoring Portuguese wine heritage as 86 of those initially purchased acres are planted to Portuguese varieties like Touriga Nacional, Alicante Bouschet and Trincadeira, while 240 more acres are exclusively dedicated to cork oak trees.

The Alentejo region of Portugal encompasses a large geographic area, which includes the Algarve coastal region. It’s known for its natural beauty and extreme climate which are beneficial to Herdade of São Miguel’s grape growing. A mixture of clay and schist soils aid in the development of three-dimensional flavors. The winery can handle up to 550 tons of grapes, all hand harvested. The family believes in offering quality at affordable prices.

PRODUCER: Casa Relvas

REGION: Redondo – Alentejo

GRAPE(S): A blend of Moreto, Trincadeira, Aragonez and

others **SKU:** HATA207

ALCOHOL: 13.5%**TOTAL**

ACIDITY: 5.6 G/L

pH: 3.8