

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



**WINE DATA**

Producer  
Casa Relvas

Region  
Alentejo

Country  
Portugal

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**Wine Composition**

50% Antao Vaz,  
25% Verdelho,  
15% Arinto,  
10% Viognier

Alcohol  
12.5 %

Total Acidity  
4.9 G/L

pH  
3.67

**DESCRIPTION**

Yellow citrus color. Complex aromas of tropical fruits and white flowers, well-integrated with butter and coconut notes. The lively palate offers fine acidity, a full body, distinctive minerality, and a long and well-balanced finish.

**WINEMAKER NOTES**

The soil is clay and schist. The grapes are hand-harvested during the night, followed by total destemming. Maceration before fermentation over 8 – 12 hours. Pressed under vacuum. 50% of Fermentation is in done stainless-steel vats at controlled temperatures between 59 F – 64.4 F (15 C to 18 C), with the other 50% done in oak barrels for 20 to 30 days. In terms of total aging, 50% of the wine is aged in French oak barrels for 4 months.

2020 was a difficult year in Alentejo. Winter was cold and rainy, and Spring was very rainy with a lot of mildew pressure. The Summer was hot and dry however, and the soils showed a big presence of water. During the maturation, the cold and dry nights helped preserve the acidity and led to the reaching of very balanced levels of phenolic maturation.

**SERVING HINTS**

Pairs well with poultry, well-seasoned fish and other seafood.