

2018
HERDADE DE SÃO MIGUEL
COLHEITA SELECIONADA RED



WINE DATA

Producer
Casa Relvas

Region
Alentejo

Country
Portugal

Wine Composition

50% Alicante Bouschet,
30% Touriga Nacional,
10% Syrah,
10% Cabernet
Sauvignon

Alcohol
13.5 %

Total Acidity
5.3 G/L

pH
3.7

DESCRIPTION

Deep ruby hue with violet hints. The aromas are of very ripe red and black fruits (mulberry, raspberry and plum), integrated with spicy and balmy notes such as pepper, mint, and coconut. The palate is well-balanced and round, with a rich taste of fruits and spices, and a nice structure of smooth tannins.

WINEMAKER NOTES

The soil is clay and schist. The grapes were mechanically-harvested during the night. Total destemming. Maceration before fermentation during 48 hours. Fermentation with controlled temperatures of 71.6 F – 82.4 (22 C – 28 C) in stainless-steel vats. Maceration after fermentation between 5 and 10 days. Maloactic fermentation in stainless-steel vats with French oak staves. 50% of the wine is aged in French oak barrels for 6 months.

2018 was an unusual year in Alentejo. Winter was very dry and not too cold. Spring was mild and very rainy, with a very unusual pressure from mildew. Summer temperatures were lower than the average, with the exception of the first week of August, when temperatures exceeded 113 F. Maturation happened later than usual, and the harvest took place with average temperatures and without rain.

SERVING HINTS

Pairs well with Mediterranean food in general, pasta, lamb, poultry and soft cheeses.