

HERDADE DE SÃO MIGUEL ESCOLHA DOS ENÓLOGOS 2021

Alentejo, Portugal



TASTING NOTES: This wine offers a deep ruby hue with violet hints, along with complex aromas of ripe red fruits, wildflowers, spices, vanilla and toasted notes. On the palate, it is well-balanced with nice structure, smooth tannins, and a rich taste of fruits and spices.

VINIFICATION: The grapes are hand-harvested and destemmed. Maceration occurs for 48 hours prior to fermentation. The grapes are then fermented with controlled temperatures of 71.6 F - 78.8 F (22°C - 28°C) in open vats with automatic pigeurs. Malolactic fermentation took place in French oak barrels. The wine was aged in 400L French oak barrels for 9 months prior to bottling.

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

ALCOHOL: 14.5%

REGION: Redondo - Alentejo

TOTAL ACIDITY: 6.15 G/L

GRAPE(S): A blend of Touriga Franca, Touriga Nacional, Alicante Bouschet and others

pH: 3.65

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