



WINE DATA

Producer

Casa Relvas

Region

Alentejano

Country

Portugal

Wine Composition

40 % Alicante Bouschet

30% Touriga Franca

30% Touriga Nacional

Alcohol

14 %

Total Acidity

5.6 G/L

Residual Sugar

<2 G/L

pH

3.58

DESCRIPTION

This wine has a deep ruby hue with violet hints. It's complex aroma of ripe red fruits, wild flowers and spices are very well-integrated with vanilla and toasted notes. The palate is well-balanced and round, with a rich taste of fruits and spices. It has good structure, with smooth tannins.

WINEMAKER NOTES

The 2016 harvest was characterized by drought in the Alentejo. The result of this vintage was full-bodied and flavorful whites and reds with great aromatic intensity and elegance. Hand harvested, with total destemming. Maceration before fermentation during 48 hours. Fermentation with controlled temperatures (71.6° F - 82.4° F / 22° C - 28° C) in open vats with automatic "pigeurs". Malolactic fermentation in oak barrels. The wine is moved to used French (second and third use) 105 gallon barrels for nine months of aging.

SERVING HINTS

This wine pairs well with full-flavored and roasted red meats, game and pork.