

HERDADE DE SÃO MIGUEL RESERVA 2020

Alentejo, Portugal



TASTING NOTES: Exuberant and complex bouquet of black fruits, such as blackberry and blueberry, harmoniously combined with aromatic hints (menthol and tobacco) as well as with notes of spices. The palate is well-balanced, round, and offers rich tastes of fruits and spices. There is a good concentration of tannins, leading to the wine's long persistence.

VINIFICATION: The grapes were hand-harvested. Total destemming. Maceration before fermentation during 48 hours. Fermentation with controlled temperatures of 71.6 F – 82.4 (22 C – 28 C) in open vats (lagares), with automatic pigeurs. Malolactic fermentation in oak barrels. This wine is aged for 12 months in oak barrels and 6 further months in oak foudre.

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: 15%

REGION: Redondo – Alentejo

TOTAL ACIDITY: 5.1 G/L

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

pH: 3.68

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