



WINE DATA

Producer

Casa Relvas

Region

Alentejano

Country

Portugal

Wine Composition

A blend of Alicante Bouschet; Touriga Nacional; Trincadeira; Cabernet Sauvignon (among others)

Alcohol

15%

Total Acidity

5.7 G/L

Residual Sugar

0.6 g/dm³

pH

3.57

DESCRIPTION

Intense garnet-red hue. Exuberant and complex aromas of black fruits like blackberry and blueberry, harmoniously combined with aromatic hints (menthol and tobacco) as well as with notes of spices. On the palate, there are well-balanced, round, rich taste of fruits and spices, with a good concentration of tannins and long persistence.

WINEMAKER NOTES

The soil is clay and schist. The grapes are hand-harvested, followed by total destemming. Maceration before fermentation over 48 hours. Fermentation with controlled temperatures of 71.6 – 82.4 F (22C – 28 C) in open vats (lagares) with automatic pigeurs. Maloactic fermentation takes place in oak barrels. The wine is aged for 12 months in 400L French oak barrels and 6 months in wooden foudre.

2017 was the third year of drought in the Alentejo. The winter was very dry and cold, and rainfall was not enough to stock water. Spring was dry and temperatures were mild, with no disease pressure. April had some freezing temperatures. Summer was very dry, but not so warm, and the nights were generally cold. The grapes were ripe very early. During the harvest, temperatures were quite low, and there was no rain.

SERVING HINTS

Pairs well with full-flavored and roasted red meats, game and pork.