

2021  
**HERDADE DE SÃO MIGUEL**  
**COLHEITA SELECIONADA**  
**ROSÉ**



**WINE DATA**

Producer  
Casa Relvas

Region  
Alentejo

Country  
Portugal

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**Wine Composition**

50% Touriga  
Nacional,  
30% Syrah,  
20% Aragonez

Alcohol  
12.5 %

Total Acidity  
5.3 G/L

pH  
3.38

**DESCRIPTION**

This wine displays a pale pink color with intense aromas of tropical fruits and red berries. The palate is fresh, with excellent minerality caused by a wet and cold winter. The finish shows fine acidity and balanced phenolics.

**WINEMAKER NOTES**

2020 was a challenging year in Alentejo. Winter was cold and rainy, with some precipitation lingering into Spring and increasing the possibility of mildew. The vines responded well in terms of hydric needs during the beginning of the vegetative season. Summer temperatures were mild, contributing to slow ripening and a desirable 2021 vintage.

The soil is clay and schist. The grapes are hand-harvested, followed by total destemming. They undergo 8 to 12 hours of cold maceration to realize the correct color and concentration of aromas. The grapes are then vacuum-pressed, with the juice running into stainless steel vats. Fermentation takes place under controlled temperatures between 59-64.4 F (15-18 C). Finally, the wine is aged in stainless-steel vats 'sur lees' for three weeks before bottling.

**SERVING HINTS**

This wine pairs well with sushi, fresh fish, seafood and salads. Excellent on its own as well.