

HERDADE DE SÃO MIGUEL

COLHEITA SELECIONADA ROSÉ 2023

Redondo - Alentejo, Portugal



TASTING NOTES: 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.

VITICULTURE: 2023 was a year of exceptional quality at Casa Relvas. The vineyards maintained optimal water levels during the growing season with low temperatures throughout. Summer saw normal conditions during the ripening period. The grapes maturation was slow, promising a unique and complex wine.

VINIFICATION: The grapes were manually harvested and went through a pre-fermentation maceration for 8-12 hours. They were then vacuum pressed and fermented at controlled temperatures in stainless steel vats.

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: 12.5%

REGION: Redondo - Alentejo

TOTAL ACIDITY: 5.8 G/L

GRAPE(S): A blend of Touriga Nacional, Aragonez, Syrah and others

pH: 3.34

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