

2020
**HERDADE SÃO MIGUEL
SUL RED**



WINE DATA

Producer
Herdade São Miguel

Region
Alentejo

Country
Portugal

Wine Composition
A blend of Aragonez,
Alicante Bouschet,
Trincadeira, and
Cabernet Sauvignon

Alcohol:
13.5%

Total Acidity
5.2 G/L

pH
3.69

DESCRIPTION

This wine is ruby in color, with violet hints. Intense aromas of red and black forest fruits, harmoniously combined with floral and toasted notes. The palate is very juicy and fruity, with nice acidity and smooth tannins.

WINEMAKER NOTES

The soil is clay and schist. The grapes are mechanically-harvested during the night, followed by total destemming. Maceration before fermentation over 48 hours. Fermentation in stainless-steel vats with oak staves. 10% of the wine is aged in 400L French oak barrels for 6 months

2020 was a difficult year in Alentejo. Winter was cold and rainy, and Spring was very rainy with a lot of mildew pressure. The Summer was hot and dry however, and the soils showed a big presence of water. During the maturation, the cold and dry nights helped preserve the acidity and led to the reaching of very balanced levels of phenolic maturation.

SERVING HINTS

Pairs well with Mediterranean foods, pastas, lamb, poultry and soft cheeses.