



WINE DATA

Producer
Casa Relvas

Region
Alentejano

Country
Portugal

Wine Composition

50% Arinto,
40% Antao Vaz,
10% Viognier

Alcohol
12.5%

Total Acidity
5.9 G/L

pH
3.24

DESCRIPTION

Orange in color. Aromas of mandarin orange, mint, and cinnamon. On the palate, there is nice freshness and minerality as well as silky tannins and a medium body.

WINEMAKER NOTES

The soil is clay and schist. The grapes are hand-harvested, followed by partial destemming. The fermentation is with entire berries, temperature-controlled between 64.4 F to 77 F (18 C and 25 C). Foot pigeage. Maceration after fermentation. The wine is aged in old French oak barrels for 6 months.

2021 was a challenging year at Casa Relvas. Winter was cold and rainy. Spring was also rainy, with a medium pressure of mildew. The vines responded well in terms of hydric needs during the beginning of the vegetative season. Temperatures this summer were quite mild, with only a few days above 100.4 F (38 C). Ripening was very slow, promising a great 2021 vintage.

SERVING HINTS

Pairs well with Iberian tapas, roasted meats, and dried fruits.