



#### WINE DATA

Producer  
Casa Relvas

Region  
Alentejano

Country  
Portugal

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#### Wine Composition

50% Arinto  
40% Antão Vaz  
10% Viognier

Alcohol  
12 %

Total Acidity  
5.5 G/L

Residual Sugar  
0.2 G/L

pH  
3.45

#### DESCRIPTION

This wine is orange in color with fresh notes of tangerine, mint and cinnamon. It is medium-bodied with silky tannins and minerality on the palate.

#### WINEMAKER NOTES

The Art Terra emerged out of a continuous search for the truest expression of the terroir. 2018 was an unusual year in Alentejo. Winter was very dry and not too cold. Spring was mild and very rainy, with a very unusual pressure from mildew. Summer temperatures were lower than average, with the exception of the first week in August when temperatures exceeded 113° F (45° C). The soil is clay and schist. The grapes were hand-harvested a few days before total ripeness. They are partially destemmed and then the three grape varieties are fermented in stainless steel “lagares” with mechanic punching down. Temperature-controlled between 64.4° F - 77° F (18° C - 25° C). Fermentation occurred through indigenous yeasts. Grapes were pressed after eight days of fermentation. The wine is then aged for six months in old 105 gallon French oak barrels.

#### SERVING HINTS

This wine pairs well with Iberian tapas, roasted meats, and dried fruits.