



WINE DATA

Producer
Casa Relvas

Region
Alentejo

Country
Portugal

Wine Composition

50% Aragonez
40% Trincadeira
10% Moreto

Alcohol
13.5 %

Total Acidity
5.6 G/L

Residual Sugar
0.3 G/L

pH
3.8

DESCRIPTION

This wine offers a bright red color, along with aromas that feature strong primary fruit with some earthy notes as well as notes of iodine and eucalyptus from the amphora. The palate is soft and pleasant, with great texture and fine tannins.

WINEMAKER NOTES

2020 was a difficult year in Alentejo. The winter was cold and rainy and the spring was very rainy with a lot of mildew pressure. The summer was hot and dry. However, the soils showed a big presence of water. During the maturation, the cold and dry nights preserved the acidity and reached very balanced levels of phenolic maturation.

The soil is clay and schist. The grapes are hand-Harvested. Fermented in Amphora with indigenous yeasts. Long contact with skins (around 60 days). The wine is aged sur lies in small amphoras for 3 months.

SERVING HINTS

Ideal to serve with Mediterranean food, soft cheeses, and traditional Alentejo sausages.