

2017
HERDADE DE SÃO MIGUEL
COLHEITA SELECIONADA RED



WINE DATA

Producer

Casa Relvas

Region

Alentejano

Country

Portugal

Wine Composition

50 % Alicante Bouschet

30% Touriga Nacional

10% Syrah

10% Cabernet

Sauvignon

Alcohol

13.5 %

Total Acidity

5.1 G/L

Residual Sugar

3.5 G/L

pH

3.66

DESCRIPTION

This wine is a deep ruby color with hints of violet. It brings forward aromas of ripe red and black fruits (mulberry, raspberry and plum) with a touch of spice, and balmy notes such as pepper, mint and coconut. It is well-balanced and round with a rich taste of fruits and spices and smooth tannins.

WINEMAKER NOTES

2017 was the third year of drought in the Alentejo. The soil is clay and schist. The grapes were ripe very early. The grapes used in this wine were harvested during the night at their most ripe. After total destemming, the grapes underwent a cold soaking so that they could go through maceration 48 hours before alcoholic fermentation. Fermentation occurred in stainless steel vats at controlled temperatures of 71.6° F (22° C) for the first half and 82.4° F (28° C) on the second. Afterwards, the wine was in contact with the skins between 5 and 10 days. Malolactic was made in stainless steel vats with French oak staves, and then 50% of the wine was aged in 400L French Oak barrels during 4 months.

SERVING HINTS

This wine pairs well with Mediterranean food, pasta, lamb, poultry and soft cheeses.