

2019  
**HERDADE DE SÃO MIGUEL**  
**COLHEITA SELECIONADA**  
**BRANCO**



**WINE DATA**

Producer

Casa Relvas

Region

Redondo-Alentejano

Country

Portugal

---

Wine Composition

50% Antao Vaz

20% Verdelho

20% Viognier

10% Arinto

Alcohol

12.5 %

Total Acidity

6.2 G/L

Residual Sugar

<2 G/L

pH

3.36

**DESCRIPTION**

This wine displays a yellow citrus color in the glass. Complex aromas of tropical fruits and white flowers integrate with butter and coconut notes. Full-bodied on the palate, with fine acidity and distinctive minerality, as well as a long and well-balanced finish.

**WINEMAKER NOTES**

Although the production was small, 2019 was a year of excellence in Alentejo. The winter was cold with some rain. Spring and summer were mild and dry. During maturation, cold and dry nights enabled perfect phenolic maturation levels. The vineyards were clay and schist soil. The grapes were harvested by hand. Total destemming. Maceration before fermentation of 8 - 12 hours. Pressed under vacuum. Fermentation under controlled temperatures of 59° F to 64.4° F in stainless steel vats (50%) and the remaining 50% in 400L oak barrels during 20-30 days. Then 50% of wine is aged 4 months in 1-and-2-year-old used French oak Barrels.

**SERVING HINTS**

This wine pairs well with Sushi, fresh fish, seafood and salads as well as most poultry dishes. Excellent on its own as well.