



## WINE DATA

### Producer

Casa Relvas

### Region

Alentejano

### Country

Portugal

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### Wine Composition

50% Alicante Bouschet,  
30% Touriga Franca,  
20% Touriga Nacional

### Alcohol

14.5 %

### Total Acidity

5.9 G/L

### Residual Sugar

1 G/L

### pH

3.56

## DESCRIPTION

This wine offers a deep ruby hue with violet hints, along with complex aromas of ripe red fruits, wild flowers, spices, vanilla and toasted notes. On the palate, it is well-balanced and round, with nice structure, smooth tannins, and a rich taste of fruits and spices.

## WINEMAKER NOTES

The soil is clay and schist. Although the small production, 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 allowed for a perfect phenolic maturation level. The soil is clay and schist. The grapes are hand-harvested. Total destemming. Maceration before fermentation for 48 hours. Fermentation with controlled temperatures of 71.6 F - 78.8 F (22°C - 28°C) in open vats with automatic pigeurs. Malolactic fermentation took place in French oak barrels. The wine was aged in the 400L French oak barrels for 9 months.

## SERVING HINTS

Ideal to serve with full-flavored and roasted red meats, game, and pork.