



WINE DATA

Producer

Casa Relvas

Region

Alentejano

Country

Portugal

Wine Composition

Blend of
Alicante Bouschet,
Touriga Franca,
and Touriga Nacional
among others

Alcohol

14.5 %

Total Acidity

5.3 G/L

pH

3.66

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 with nice structure, smooth tannins, and a rich taste of fruits and spices.

WINEMAKER NOTES

2020 was a challenging year in Alentejo. Winter was cold and rainy, followed by a very rainy Spring. Summer was hot and dry, though the water table remained full. During the growing season, cold and dry nights preserved the acidity, allowing the grapes to reach very balanced levels of phenolic maturation. The soil is clay and schist. The grapes are hand-harvested and destemmed. Maceration occurs for 48 hours prior to fermentation. The grapes are then fermented 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 400L French oak barrels for 9 months prior to bottling.

SERVING HINTS

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