

# HERDADE DE SÃO MIGUEL RELVAS FAMILY SELECTION RED 2023

Redondo – Alentejo, Portugal



**TASTING NOTES:** 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.

**VINIFICATION:** 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 for 4 months.

**INTERESTING FACT:** As farmers, the Relvas family feels that they owe the environment a debt of gratitude. Twenty percent of the vineyards are certified organic, and with each passing year, Alexandre converts more vineyards. They use nearby wetlands to filter and reuse water and employ hundreds of Merino sheep to fertilize and “weed” the soil. Also, keen to reforest the area, they have planted over 100,000 native trees.

**FAMILY:** Alexandre Relvas Sr. purchased the 430-acre estate of Herdade of São Miguel in the Alentejo region. It is now run by his son, who bears the same name. The property is dedicated to honoring Portuguese wine heritage as 86 of those initially purchased acres are planted to Portuguese varieties like Touriga Nacional, Alicante Bouschet and Trincadeira, while 240 more acres are exclusively dedicated to cork oak trees.

The Alentejo region of Portugal encompasses a large geographic area, which includes the Algarve coastal region. It’s known for its natural beauty and extreme climate which are beneficial to Herdade of São Miguel’s grape growing. A mixture of clay and schist soils aid in the development of three-dimensional flavors. The winery can handle up to 550 tons of grapes, all hand harvested. The family believes in offering quality at affordable prices.

**PRODUCER:** Casa Relvas

**REGION:** Redondo – Alentejo

**GRAPE(S):** 50% Touriga Nacional, 30% Syrah, 20% Aragonez

**ALCOHOL:** 12.5%

**TOTAL ACIDITY:** 5.8 G/L

**RESIDUAL SUGAR:** 0.5 G/L

**pH:** 3.34