



## WINE DATA

Producer  
Casa Relvas

Region  
Alentejo

Country  
Portugal

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## Wine Composition

70% Alicante Bouschet,  
20% Trincadeira,  
5% Touriga Nacional,  
5% Cabernet Sauvignon

Alcohol  
15%

Total Acidity  
5.7 G/L

pH  
3.66

## DESCRIPTION

Intense garnet-red hue. Exuberant and complex bouquet of black fruits, such as blackberry and blueberry, harmoniously combined with aromatic hints (menthol and tobacco) as well as with notes of spices. The palate is well-balanced, round, and offers rich tastes of fruits and spices. There is a good concentration of tannins, leading to the wine's long persistence.

## WINEMAKER NOTES

The soil is clay and schist. The grapes were hand-harvested. Total destemming. Maceration before fermentation during 48 hours. Fermentation with controlled temperatures of 71.6 F – 82.4 (22 C – 28 C) in open vats (lagares), with automatic pigeurs. Maloactic fermentation in oak barrels. This wine is aged for 12 months in oak barrels and 6 further months in oak foudre.

Despite 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 enabled perfect phenolic maturation levels.

## SERVING HINTS

Pairs well with full-flavored and roasted red meats, game and pork.