



### WINE DATA

**Producer**  
Casa Relvas

**Region**  
Alentejano

**Country**  
Portugal

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**Wine Composition**  
20% Alicante Bouschet  
20% Touriga Franca  
20% Cabernet Sauvignon  
40% Syrah

**Alcohol**  
14.5 %

**Total Acidity**  
5.6 G/L

**Residual Sugar**  
2 G/L

**pH**  
3.58

### 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

2018 was an unusual year in Alentejo. Winter was very dry and not too cold. Spring was mild and very rainy, with a very unusual pressure from mildew. Summer temperatures were lower than average, with the exception of the first week of August, when temperatures exceeded 113F (45C). Maturation happened later than usual, and the harvest took place with average temperatures and without rain. The grapes were hand-harvested. There was total destemming. Maceration before fermentation during 48 hours. The fermentation was with controlled temperatures between 71.6 F – 82.4 F (22C – 28C) in open vats with automatic “pigeurs.” Malolactic fermentation took place in French oak barrels. The wine was aged in the 400L barrels for 9 months.

### SERVING HINTS

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