

HERDADE SÃO MIGUEL

PRIVATE COLLECTION - 2012



Description:

This wine is an intense red color. There are hints of wild berries and balsamic. It's incredibly fresh with an excellent structure and balance.

Winemaker's Notes:

Every year, a friend is invited to choose the five best barrels of the previous vintage. This Private Collection 2012 was blended by Romain Bocchio, a winemaker and producer in Bordeaux. The grapes used in this wine were harvested by hand at different states of ripeness. After destemming, the grapes underwent a very cold soak, followed by maceration over 48 hours before fermentation. Fermentation occurred in stainless steel vats at controlled temperatures and with mechanic punching down. Once the fermentation process was over, the wine was in contact with the skins for one week. The wine was finally aged for 24 months in new and used French barrels.

Serving Hints:

This wine pairs well with roasted red meats, game and pork

PRODUCER:	Herdade São Miguel
COUNTRY:	Portugal
REGION:	Redondo - Alentejo
GRAPE VARIETY:	30% Aragonez, 20% Trincadeira, 20% Touriga Nacional, 20% Alicante Bouschet
ALCOHOL %	14.5%
TOTAL ACIDITY:	5.8 g/l
pH:	3.60
RESIDUAL SUGAR:	2.0 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	30.86	12.44	11.81	9.25	5x14	TBD	TBD

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