

HERDADE SÃO MIGUEL

SUL RED- 2017



Description:

This wine is ruby in color, with violet hints. Intense aromas of red and black forest fruits plus floral and toasted notes. With smooth tannins and a nice acidity, this is a juicy, very easy- drinking wine

Winemaker's Notes:

2017 was the third year of drought in the Alentejo. The winter was very dry and cold. Spring was dry, and the temperature was mild. Summer was very dry but not so warm – and the nights were cold. The grapes were ripe very early. The grapes for this wine were harvested during the night for ideal ripeness. After total de-stemming, the grapes underwent an extremely cold soaking, followed by maceration before fermentation during 48H. The grapes are vacuum-pressed and fermented in stainless steel tanks at controlled temperatures of 21 - 25 C. Malolactic fermentation took place in stainless steel vats with French oak staves. Ageing 10 % in 400 L French oak barrels.

Serving Hints:

This wine pairs well with Mediterranean food, pasta, lamb, poultry and soft cheeses.

PRODUCER:	Herdade São Miguel
COUNTRY:	Portugal
REGION:	Redondo - Alentejo
GRAPE VARIETY:	50 % Aragonez, 30% Alicante Bouschet 15% Trincadeira, 5% Cabernet Sauvignon
ALCOHOL %	14 %
TOTAL ACIDITY:	4.7 g/l
pH:	3.76 %
RESIDUAL SUGAR:	4 g/l

Pack	Size	Lbs	L	W	H	Pallet	UPC	SCC
12	750	30.86	12.44	11.81	9.25	5x14	560039123419 7	25600391234191

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