

2018 HERDADE SÃO MIGUEL SUL RED



WINE DATA

Producer

Herdade São Miguel

Region

Redondo - Alentejo

Country

Portugal

Wine Composition

50 % Aragonez,
30% Alicante Bouschet,
15% Trincadeira,
5% Cabernet

Alcohol:

14%

Total Acidity

5.5 G/L

Residual Sugar

5.8 G/L

pH

3.63

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, fruity, very easy- drinking wine.

WINEMAKER NOTES

2018 was an unusual year in the Alentejo. The winter was very dry and not too cold. Spring was mild and very rainy. Summer temperatures were lower than the average, with the exception of the first week of August, when temperatures exceeded 113° F (45° C). dry, and the temperature was mild. Summer was very dry but not so warm – and the nights were cold. The soil is clay and schist. 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 48 hours. The grapes are vacuum- pressed and fermented in stainless steel tanks at controlled temperatures of 69.8° F and 77° F (21 – 25° C). Malolactic fermentation took place in stainless steel vats with French oak staves. 10% of the wine was aged in 400 L French oak barrels for 6 months.

SERVING HINTS

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