



2019

## HERDADE DE SÃO MIGUEL RESERVA

IGP ALENTEJANO, ALENTEJO, PORTUGAL

WINEENTHUSIAST  
MAGAZINE

94 POINTS

“Fermented in open lagars, this wine is smoothly textured, ripe with open tannins and black fruits. Concentration comes from both the high alcohol and solid structure. The wine needs to age, so wait to drink until at least 2023.”



OCTOBER, 2021

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