



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 1, 2021

QUINTESSENTIAL
IMPORTER MARKETER DISTRIBUTOR



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