



2019

# HERDADE DE SÃO MIGUEL RESERVA

IGP ALENTEJANO, ALENTEJO, PORTUGAL

**WINEENTHUSIAST**  
MAGAZINE

# 94

POINTS

## CELLAR SELECTION

“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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