

ART.TERRA CURTIMENTA 2021

Alentejo, Portugal



TASTING NOTES: Pale orange in color. Aromas of mandarin orange, mint, and cinnamon. On the palate, there is nice freshness and minerality as well as silky tannins and a medium body.

VINIFICATION: The grapes are hand-harvested, followed by partial destemming. The fermentation is with entire berries, temperature-controlled between 64.4 F to 77 F (18 C and 25 C). Foot pigeage. Maceration after fermentation. The wine is aged in old French oak barrels for 6 months.

INTERESTING FACT: As farmers, the Relvas family feels that they owe the environment a debt of gratitude. Twenty percent of the vineyards are certified organic, and with each passing year, Alexandre converts more vineyards. They use nearby wetlands to filter and reuse water and employ hundreds of Merino sheep to fertilize and “weed” the soil. Also, keen to reforest the area, they have planted over 100,000 native trees.

FAMILY: Alexandre Relvas Sr. purchased the 430-acre estate of Herdade of São Miguel in the Alentejo region. It is now run by his son, who bears the same name. The property is dedicated to honoring Portuguese wine heritage as 86 of those initially purchased acres are planted to Portuguese varieties like Touriga Nacional, Alicante Bouschet and Trincadeira, while 240 more acres are exclusively dedicated to cork oak trees.

The Alentejo region of Portugal encompasses a large geographic area, which includes the Algarve coastal region. It's known for its natural beauty and extreme climate which are beneficial to Herdade of São Miguel's grape growing. A mixture of clay and schist soils aid in the development of three-dimensional flavors. The winery can handle up to 550 tons of grapes, all hand harvested. The family believes in offering quality at affordable prices.

PRODUCER: Casa Relvas

REGION: Redondo - Alentejo

GRAPE(S): A blend of Arinto, Antão Vaz and others

SKU: HACO217

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.9 G/L

pH: 3.24