

# 2019

## HERDADE DA PIMENTA GRANDE ESCOLHA



### WINE DATA

#### Producer

Casa Relvas

#### Region

Redondo - Alentejo

#### Country

Portugal

### Wine Composition

Touriga Nacional,  
Touriga Franca,  
Syrah and Others

#### Alcohol

15 %

#### Total Acidity

5.7 G/L

#### pH

3.63

### DESCRIPTION

Intense garnet-red. This Grande Escolha's nose is quite austere with notes of wild berries and orange skin well integrated with earthy and balsamic notes. The palate offers remarkable freshness, excellent structure and balance, with high-quality tannins. It has a complex finish, showing great excellence and aromatic persistence.

### WINEMAKER NOTES

Although the production was small, 2019 was a year of excellence in Alentejo. The winter was cold with some rain. Spring and summer were mild and dry. During the growing season, cold and dry nights enabled perfect phenolic maturation.

The grapes were harvested by hand and fully destemmed. They were macerated, prior to fermentation, for 8-12 hours. The grapes were then fermented, pressed under vacuum, at controlled temperatures of 59° F to 64.4° F in stainless steel vats (50%). The remaining 50% was fermented in 400L oak barrels for 20-30 days. Then 50% of wine was aged 4 months in 1-2 year old used French oak barrels.

### SERVING HINTS

This wine pairs well with full-flavored, roasted red meats, game and pork.