

HERDADE DE SÃO MIGUEL

RELVAS FAMILY SELECTION BRANCO 2023

Alentejo, Portugal



TASTING NOTES: This wine displays a yellow citrus color in the glass. Complex aromas of tropical fruits and white flowers integrate with butter and coconut notes. Full-bodied on the palate, with fine acidity and distinctive minerality, as well as a long and well-balanced finish.

VINIFICATION: Hand harvested. Total Destemming. Maceration before fermentation of 8h to 12h. Pressed under vacuum, fermentation under controlled temperature (15° to 18°) in stainless steel vats (50%) and in 400L oak barrels during 20 to 30 days.

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 de 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 de 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): 50% Antão Vaz, 25% Verdelho, 15% Arinto, 10% Viognier

SKU: HMCW237

ALCOHOL: 12.5%

TOTAL ACIDITY: 5.6 G/L

RESIDUAL SUGAR: 0.5 G/L

pH: 3.3