

HERDADE DE SÃO MIGUEL ESCOLHA DOS ENÓLOGOS 2023

Alentejo, Portugal



TASTING NOTES: Deep ruby in color with violet hints, this wine opens with a complex bouquet of ripe red fruits, wildflowers, and spice, layered with subtle vanilla and toasted notes. The palate is well-balanced and round, offering rich fruit and spice flavors supported by smooth, structured tannins. It pairs beautifully with roasted dishes, hearty vegetable preparations, mushroom-based recipes, and full-flavored meats alike.

VINIFICATION: Hand-harvested fruit from clay and schist soils is fully destemmed and undergoes a 48-hour pre-fermentation maceration to enhance color and aromatics. Fermentation takes place in traditional open-top lagares at controlled temperatures (22–28°C), with gentle extraction managed by automatic pigeage. Malolactic fermentation occurs in oak barrels, followed by nine months of aging in 400L French oak, contributing texture, integration, and subtle complexity.

FAMILY: Founded when Alexandre Relvas Sr. acquired the 430-acre Herdade de São Miguel estate in Portugal's Alentejo region, the property is now led by his son, Alexandre Relvas. The estate is rooted in Portuguese wine heritage, with 86 acres planted to native varieties including Touriga Nacional, Alicante Bouschet, and Trincadeira, alongside 240 acres dedicated to cork oak forest.

Located in the expansive Alentejo region, known for its natural beauty and warm, dry climate, the vineyards benefit from a mix of clay and schist soils that contribute depth, structure, and layered complexity to the wines. The winery has the capacity to process up to 550 tons of hand-harvested fruit, with a focus on delivering consistent quality and strong value.

Sustainability is central to the Relvas family's philosophy. Twenty percent of the vineyards are certified organic, with ongoing conversion each year. The estate utilizes natural wetlands for water filtration and reuse, and integrates traditional farming practices, including grazing Merino sheep for natural fertilization and weed control. A long-term commitment to biodiversity is reflected in the planting of over 100,000 native trees.

PRODUCER: Casa Relvas

REGION: Redondo – Alentejo

GRAPE(S): A blend of Alicante Bouschet, Touriga Franca, and Touriga Nacional.

ALCOHOL: 14%

TOTAL ACIDITY: 5.5 G/L

pH: 3.62