



2023 Herdade de São Miguel Esquecido White

Alcohol label %: 12.0 | pH: 3.22 | Acidity (TA): 6.1



Growing Conditions

2023 was a year of exceptional quality at Casa Relvas. Spring was very dry and without disease pressure. The vineyards were comfortable with their water needs during the beginning of the growing season, as temperatures were quite low. During the summer and during the ripening season, temperatures were normal with no heat waves. Cicadella was a real challenge in the region, ripening was slow, promising a unique harvest of great complexity.

Soil: Clay and Schist

Harvest

Hand Harvested.

YIELD (TON/HA): 8

Winemaking

Maceration before fermentation of 24 hours. Fermentation in 400L oak barrels during 10 to 15 days.

Volatile Acidity | 0,4 g/l

Aging

16 months in 400L french oak barrels

Appearance

Yellow with gold hints

Nose

Great aromatic complexity suggesting nuts and notes of honey.

Palate

Complex with great structure and freshness.

Food Pairing



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Poultry, well-seasoned fish, cod-fish and sea food.

