



2023 Herdade de São Miguel Pé de Mãe

Alcohol label %: 14.5 | pH: 3.56 | Acidity (TA): 5.8



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

Manual harvested with selection in the vineyard.

YIELD (TON/HA): 3

Winemaking

Fermentation with indigenous yeasts with controlled temperature between 21°C and 25°C. Fermentation in stainless steel with whole berries and 20% of stalks. Maceration of 30 days. Malolactic fermentation in French oak barrels.

Volatile Acidity | 0,93 g/l

Aging

18 months in 5000L french oak foudre

Appearance

Light Ruby

Nose

Red berries and orange blossoms with some balmy notes.

Palate

Nice acidity and soft tannins, persistent fruity finish.

Food Pairing



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Soft cheeses, stewed meats and red meat.

