

"Sheep care for the vineyards"

Story Casa Relvas is particularly aware of sustainability issues. A large number of sheep maintain the vineyards in autumn and winter, and chemicals are used minimally. This wine is named after the Merino sheep grazing in the vineyards, which is the number one sheep breed in the Alentejo region – Relvas has more than 400. Merino red wine grapes are harvested by hand. The stems are removed and the wine is aromatised 48 hours before fermentation. Fermentation takes place in refrigerated vats (lagares). 10% of the wine is matured in used 400 l casks made from French oak for half a year.

Producer Casa Relvas, a Portuguese winery, aims to produce quality wines for all occasions; wines that evoke good times and represent Alentejo's gift to the world. Established in 1997, the young company has experienced significant growth, managing 750 hectares of cork-producing forests, 250 hectares of olive groves, and 350 hectares of vineyards. Consistency in high-quality production characterizes the six million wine bottles produced annually, earning hundreds of awards and excellent reviews from wine critics. The producer has been awarded the Earth Friendly winery status and engages in numerous environmental conservation projects alongside winemaking. Relvas also focuses on sustainable development through social and economic initiatives. Five percent of Relvas' production is certified organic wines.

COLOR Dark Red

AROMA Dark Berry, raspberry, sweet cherry, mild notes of cocoa and spices

TASTE Full-bodied, tanninous, acidic berry, black currant, well-balanced and long

TIPS FOR USE Merino is – right down to its name – an excellent wine for mutton, but also pairs well with grilled meat, game, for meat stews and richly flavoured cheeses.



WINE TYPE	Red wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Alicante 50% Touriga Nacional 25% Alfrocheiro 25%	BOTTLE CLOSING	Screw cap
MANUFACTURER	Casa Relvas	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	13,5%	PRODUCT NUMBER	198015
SUGAR CONTENT	0,7 g/l		

