

Portugal, TGP Alentejano | 2021

SEGREDOS DE SÃO MIGUEL GRANDE ESCOLHA


CASA RELVAS
ALENTEJO | PORTUGAL

”Great choice”

Story Alentejo Region Touriga Franca, The vines of the Syrah and Alicante Bouschet grapes grew on vineyards dominated by clay and slate. They were repaired by hand and the straps were removed completely. The grapes were macerated 48 hours before fermentation and fermented in open vessels (lagares), where the temperature was maintained between 22 °C and 28 °C and the skins were automatically stirred. Malolactic fermentation then took place in oak casks, after which the wine was matured for a year in oak casks and tanks.

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 Deep ruby red

AROMA The The scent is reminiscent of a large bowl of red fruit, red flowers, spices, distant smoke and vanilla

TASTE Full-bodied, pleasantly acidic, velvety tannins, richly fruity and lightly spicy

TIPS FOR USE Segredos de São Miguel is an excellent choice for red, especially for roasted meat, game and pork.



WINE TYPE	Red wines	PACKAGE SIZE	6 bottle(s)
GRAPES	Syrah Touriga Franca Alicante Bouschet	BOTTLE CLOSING	Natural cork
MANUFACTURER	Casa Relvas	BOTTLE SIZE	0,75 l
ALCOHOL CONTENT	14%	PRODUCT NUMBER	198041
SUGAR CONTENT	5,8 g/l		

