

CASA RELVAS ALICANTE BOUSCHET 2021

Alentejano, Portugal



TASTING NOTES: This wine is deep ruby in color with hints of violet. It has a complex aroma of ripe red fruits and white flowers. It is very well integrated with balsamic and earthy notes. It leaves the palate with a remarkable freshness, an excellent structure and fine balance.

VITICULTURE: The Spring of 2021 was rainy with some average mildew pressure and the vines reacted well in terms of respect for water needs during the beginning of the vegetative season. The temperatures over the course of the summer were quite mild, with only a few days above 100°F. Maturation was quite slow, promising a great 2021 harvest.

VINIFICATION: After destemming, the grapes underwent an extremely cold soaking. Fermentation took place in stainless steel vats at controlled temperatures, with mechanic punching down. Once the fermentation process was over, the wine was in contact with the skins for seven days and then aged for 12 months in French oak.

INTERESTING FACT: As farmers, the Relvas family feels that they owe the environment a debt of gratitude. Twenty percent of the vineyards are certified organic, and with each passing year, Alexandre converts more vineyards. They use nearby wetlands to filter and reuse water and employ hundreds of Merino sheep to fertilize and “weed” the soil. Also, keen to reforest the area, they have planted over 100,000 native trees.

FAMILY: Alexandre Relvas Sr. purchased the 430-acre estate of Herdade of São Miguel in the Alentejo region. It is now run by his son, who bears the same name. The property is dedicated to honoring Portuguese wine heritage as 86 of those initially purchased acres are planted to Portuguese varieties like Touriga Nacional, Alicante Bouschet and Trincadeira, while 240 more acres are exclusively dedicated to cork oak trees.

The Alentejo region of Portugal encompasses a large geographic area, which includes the Algarve coastal region. It's known for its natural beauty and extreme climate which are beneficial to Herdade of São Miguel's grape growing. A mixture of clay and schist soils aid in the development of three-dimensional flavors. The winery can handle up to 550 tons of grapes, all hand harvested. The family believes in offering quality at affordable prices.

PRODUCER: Casa Relvas

ALCOHOL: 15%

REGION: IG Alentejano, Portugal

TOTAL ACIDITY: 5.2 G/L

GRAPE(S): 100% Alicante Bouschet

pH: 3.56

SKU: HMAB217