

HERDADE DO ROCIM

AMPHORA | TALHA WINE | RED WINE | 2019



REGION: VIDIGUEIRA | ALENTEJO

PRODUCER: HERDADE DO ROCIM

VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ

WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

CLIMATE › Typically mediterranean and set in the sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

SOIL › Poor land, predominantly of granite and schist. Great pedological potential for the cultivation of vines and for obtaining excellent wines.

VARIETIES › Moreto, Tinta Grossa, Trincadeira and Aragonez.

ANALYTIC PARAMETERS

Alcohol Content › 13,0%

Total Acidity › 5,600 g/dm³

Volatile Acidity › 0,81 g/dm³

Residual Sugars › 1,0 g/dm³

pH › 3,54

VINIFICATION › Vinification was done in the traditional way, in clay pots, and with no temperature control. The ancestral way to make such wine was fully respected. Fermentation took place using indigenous yeasts and with no addition or correction of must.

AGING › The wine aged for three months in bottle.

Due to the fact that this wine was not stabilised before bottling, so as not to affect its potential evolution, a slight natural deposit may appear.

TASTING NOTES › Clear and shiny color. In the nose it shows black cherry, raspberry, plum and some vegetable notes. Creamy, but fresh, it reveals a salty and textural minerality. Fresh finish.