

HERDADE DO ROCIM

AMPHORA | TALHA WINE | WHITE 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 › Antão Vaz, Perrum, Rabo de Ovelha and Mateúdo.

ANALYTIC PARAMETERS

Alcohol Content › 12,0%

Total Acidity › 6,400 g/dm³

Volatile Acidity › 0,50 g/dm³

Residual Sugars › 0,5 g/dm³

pH › 3,17

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 › Golden colour. Fresh, smoky, spicy and vegetal aroma from the skin contact. Tomato plant and grapefruit notes. Firm, dry and textural palate. Some salinity and a long and mineral finish.