

# HERDADE DO ROCIM

## CLAY AGED | ALENTEJO DOC | RED WINE | 2018

REGION: VIDIGUEIRA | ALENTEJO

PRODUCER: HERDADE DO ROCIM

VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ

WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

**CLIMATE** › Typically mediterranean, in the winegrowing 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 to produce excellent wines.

**VARIETIES** › licante Bouschet, Trincadeira and Touriga Franca

The varieties Alicante Bouschet, Trincadeira and Touriga Franca are trellised in the vertical shoot position. The rows have an east/west orientation with the grape varieties at the same exposure (west).

### ANALYTIC PARAMETERS

Alcohol Content › 14%

Total Acidity › 5,300 g/dm<sup>3</sup>

Volatile Acidity › 0,60 g/dm<sup>3</sup>

Residual Sugars › 0,9 g/dm<sup>3</sup>

pH › 3,58

**VINIFICATION** › Manual harvest into 12 kg boxes. At the winery, the grapes underwent manual selection on a vibrating sorting table. Fully destemmed and lightly crushed. Foot trodden in traditional stone open fermenter (lagar) with indigenous yeasts.

**AGING** › 16 months in clay pots. Six months in the bottle.

**TASTING NOTES** › A deep and dense mixture of balsamic, dried red and black fruits backgrounded with graphite-tinged minerality. Texture is polished, continuous and velvety in the mouth. Richly endowed with expansive fruit at mid-palate. Firm, fine tannins develop on tongue and inner lips. Acidity seems soft initially, but rushes in at end. Big and long and very purely fruited. A seriously impressive wine for long term aging.



Projecto Movicortes S.A., em parceria com a associada Rocim, Lda.  
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