

GRANDE ROCIM

RED WINE | DOC RESERVA 2017

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 schist. Great pedological potential for the cultivation of vines and to produce excellent wines.

VARIETIES › Alicante Bouschet

The Alicante Bouschet is trellised in vertical shoot position, with west exposure. The rows have an east/west orientation.

ANALYTIC PARAMETERS

Alcohol Content › 15,0%

Total Acidity › 5,700 g/dm³

Volatile Acidity › 0,72 g/dm³

Residual Sugars › 0,9 g/dm³

pH › 3,52

VINIFICATION › Harvest on 5th September 2017. Carefully selected “grape by grape” on a vibrating sorting table. Fermentation took place in a stone open lagar. Foot trodden.

AGING › The wine aged 24 months in 500 L french oak barrels. In the bottle for a period of nine months.

TASTING NOTES › With its deep, intense and ruby colour, plus a bouquet that invokes balsamic notes and extremely complex spicy aromas, and all of this along with impressive notes of very ripe black fruits, results in a highly concentrated wine, with voluminous mouth and very long and persistent finishing. Its structure and firm tannins are perfect for a long and graceful evolution in the bottle.



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

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