

HERDADEDASSERVAS

Petit Verdot Red 2014

REGION

Estremoz · Alentejo · Portugal

OENOLOGY

Luís Mira · Tiago Garcia · Ricardo Constantino

GRAPE GROWING

Carlos Mira · Ricardo Constantino

GRAPE VARIETIES

Petit Verdot (100%)

CLASSIFICATION

Alentejo Regional Wine

ALCOHOL

14,5% Vol.

TOTAL ACIDITY

6.7 g/l of tartaric acid

RESIDUAL SUGAR

0,8 g/l

pH

3,40

GRAPE GROWING

Vineyards installed in red soils owing to the brown or crystalline limestone, with red schist swathes, benefiting from a Mediterranean climate with high thermal amplitudes and hot, dry summers. After the necessary care during the growing cycle, the grapes were handpicked and transported to the cellar in small boxes.

WINEMAKING

The grapes are selected on the filtering table, destalked, then the cold maceration process takes place. The wine is fermented in temperature-controlled stone tanks and trodden.

MATURING

When the malolactic fermentation has finished, the wine matures for 12 months in 1st and 2nd and year French and American oak barrels. After bottling the bottle rests for 12 months in the cellar. To preserve all its qualities this wine was not stabilised and sediments may form naturally.

TASTING NOTES

Clear, deep violet red coloured wine, with mint, forest berry, peppermint and chocolate aromas. The result is a complex, mineral, elegant, fresh wine with a lasting finish.

LONGEVITY

Between 10 and 15 years, if stored in a dry and dark place with the bottle lying down.

RECOMMENDED WITH

Red meat and game, strong cheeses and spicy sausages. Serve at a temperature of 16-18° C. Decantation is recommended.

PREVIOUS HARVESTS

2010



Standard (750ml)

