

Merino

MERINO OLD VINES 2024

HARVEST REPORT

2024 was a year of great quality in Alentejo. The spring was very wet, which allowed an excellent amount of moisture reserves in the soil. The summer was mild, with no big temperature spikes, and ripening was slow and in some regions very late. Cicadela has become our region's greatest challenge. The 2024 wines are of enormous aromatic purity, good concentration and very ripe.

HARVEST

2024

GRAPE VARIETIES

Alicante Bouschet, Aragonez, Touriga Nacional

CLASSIFICATION

IG Alentejano

YIELD (TON/HA)

SOIL

Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Malolatic Fermentation in stainless still vats.

AGEING

3 months in french oak barrels

TASTING NOTES

COLOR: Ruby hue with violet hints

AROMA: Fresh red berries, spices and white flowers

PALATE: Very juicy and fresh wine, with fine acidity and very smooth tannins

ANALYSIS *

Alcohol | 14%

Total Acidity | 5,7 g/l

PH | 3,50

Volatile Acidity | 0,50 g/l

MATCHES WITH

Pasta, poultry and soft cheeses

AVAILABLE IN

0,75L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values