

# HERDADE DAS SERVAS

## Sem Barrica (Unoaked) Red 2019

### REGION

Estremoz, Alentejo, Portugal

### CLASSIFICATION

Alentejo Regional Wine

### WINEMAKING

Luís Serrano Mira and Ricardo Constantino

### ALCOHOL

14,5% vol.

### VITICULTURE

Carlos Serrano Mira and Ricardo Constantino

### TOTAL ACIDITY

6,7 g/l of tartaric acid

### RESIDUAL SUGAR

0,3 g/l

### GRAPE VARIETIES

Alicante Bouschet (70%), Touriga Franca (15%) and Touriga Nacional (15%)

### pH

3,60

### VITICULTURE

The vineyards are planted on red clay soils with underlying brown or crystalline limestone, with some schist outcrops. They thrive under a Mediterranean climate, with large thermal fluctuations and hot, dry Summers. After careful canopy management during the growing season, the grapes were hand-picked and transported to the winery in small crates.

### WINEMAKING

The grapes were sorted manually, destemmed and underwent pre-fermentation maceration. Fermentation itself was carried out in “Lagares” and stainless steel vats with temperature control.

### AGEING

After undergoing malolactic fermentation, the wine spent 4 months in stainless steel vats. Once bottled, the wine was then aged for a further 3 months in our cellar. In order to maintain its unique characteristics, this wine has not been stabilised and may create sediments naturally.

### TASTING NOTES

Clear, deep violet red wine, with aromas of blackberry, cherry and floral notes. Intense, complex, fresh and elegant, rich tannins and long finish, revealing all the primary character of the grape varieties.

### LONGEVITY

Between 5 and 15 years, if stored in a cool and dark place with the bottle lying down.

### PAIRING

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

### PREVIOUS VINTAGES

2015 and 2017

### BOTTLE SIZES

750ml

