

HERDADE DAS SERVAS

Sangiovese Rose 2019

REGION

Estremoz, Alentejo, Portugal

WINEMAKING

Luís Serrano Mira and Ricardo Constantino

VITICULTURE

Carlos Serrano Mira and Ricardo Constantino

GRAPE VARIETIES

Sangiovese (100%)

CLASSIFICATION

Alentejo Regional Wine

ALCOHOL

11,5 % vol.

TOTAL ACIDITY

8,7 g/l of tartaric acid

RESIDUAL SUGAR

0,3 g/l

pH

3,08

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 pressed in a pneumatic press with oxidation protection. Cold settling takes place for 48 hours and the alcoholic fermentation is carried out partially in French oak barrels and the remaining part in controlled-temperature stainless steel vats.

AGEING

After undergoing fermentation, the wine ages “sur lie” in stainless steel vats and in the oak barrels for 3 months.

TASTING NOTES

Clear, pale salmon color, with aromas of raspberry, redcurrant, pomegranate and floral notes. Fresh, fruity, mineral and dry, with a long and elegant finish.

LONGEVITY

Between 3 and 10 years, if stored in a cool and dark place with the bottle lying down.

PAIRING

Salads, pasta, pizza, sushi and white meats. Serve at a temperature of 10-12 °C.

BOTTLE SIZES

750 ml, 1,5 l

