

HERDADE DAS SERVAS

Parcela C Carignan Single Vineyard Red

2016

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 7,3 g/l of tartaric acid
GRAPE VARIETIES Carignan (100%)	RESIDUAL SUGAR 1,1 g/l
	pH 3,37

VITICULTURE

In the Cardeira Velha vineyard, a Carignan grape variety planted in 1974 and with a traditional goblet conduction system, occupies a plot of 13 hectares in medium-brown soil, little evolved, with a clayey-limestone texture with shale stains. Benefit from a Mediterranean climate with high thermal amplitudes, hot and dry summers and high annual sunshine. After careful canopy management, during the growing season, the grapes were harvested manually on 20th September and transported to a cellar in crates.

WINEMAKING

The grapes were destemmed and underwent pre-fermentation maceration in marble "Lagares" for 48 hours. Fermentation itself was carried out in "Lagares" and stainless steel vats with temperature control.

AGEING

After undergoing malolactic fermentation, the wine spent 12 months in new French oak barrels. Once bottled, the wine was then aged for a further 20 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 wine, deep red cherry, aromas of plum, fig, with hints of toast from barrel. Fresh, elegant and structured, with notes of spices from the aging in French barrels, rich tannins and long finish, revealing the high natural acidity.

LONGEVITY

Between 20 and 30 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.

BOTTLE SIZES

750ml

