

## Herdade do Rocim, Alentejano, 'Mariana' Red 2019



Vibrant aromas of red cherry with a hint of fresh violets are complemented by subtle spicy notes on the juicy and silky palate.

### Producer Note

Herdade do Rocim is an estate located between Vidigueira and Cuba, in the Lower Alentejo. It comprises 120 hectares, 70 of which are made up of vineyards and 10 hectares of olive trees. Since its inception in 2000, Herdade do Rocim has invested heavily in the vineyards, replanting vines and introducing new varieties. They are pioneers in 'amphora wines', following the ancient traditions of vinification in pots known as 'Tahla'. The vineyard is cultivated manually and minimal intervention is used in the cellar, to produce fresh, elegant and mineral wines. In 2018, Herdade do Rocim was awarded Best Wine Producer by Revista de Vinhos.

### Vineyard

Herdade do Rocim is associated with the Sustainable Program of the Alentejo Viticulture. This wine is made from organically grown grapes; 70% of the vineyard is certified and the remaining 30% is in conversion. The estate is situated on the Vidigueira fault, a 30 mile long east-west facing escarpment which rises to 420 metres. The fault significantly influences the climate, trapping the cool, humid Atlantic winds, so despite its southern location it is one of the most temperate sub regions in the Alentejo. These cooling and humid influences descend at night, creating diurnal temperature differences which extend the ripening period; with the warm days concentrating the flavours in the grapes, while balancing natural acidity is retained during the cool nights. The soils are of granitic and schistous origin. The water level in the soil is rich and superficial, nourishing the vines during the warm summers. All grapes are manually harvested.

### Winemaking

The grapes were harvested into 12 kilogram boxes to avoid spoiling the fruit and the grapes were carefully selected on the sorting table. The wine was made following a philosophy of minimal intervention, the grapes fully destemmed, lightly crushed and cold macerated to extract aroma and flavour. Fermentation took place in small stainless steel vats at 24°C with indigenous yeasts. The wine was aged for three months in 300 to 500 litre French oak barrels.

### Tasting Note

This vibrant blend of native Portuguese grapes delivers exuberant aromas of red berries complemented by subtle spicy notes. Textured on the palate with silky tannins enveloping the fruit through to a long, delicious finish.

### Grape

Touriga Nacional 40%, Aragonez 30%, Alicante Bouschet 20%, Trincadeira 10%



Winemaker:	Pedro Ribeiro & Catarina Vieira
Region:	Alentejo
Sub region:	Alentejano
Country:	Portugal
Alcohol:	14%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	2.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5732119A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Agglomerated Cork