

Herdade do Rocim, Rocim 'Amphora' Red, Alentejo 2018



Aromatic notes of black cherry, raspberry, plum and delicate vegetal notes lead to a textured palate and culminating in a tangy and balsamic finish.

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.

Vintage

2018 started with several rainfall episodes, which built soil water reserves to nourish the vines through the hot summer. At the beginning of August a three day heat wave saw temperatures rise to above 46°C, resulting in grape burn on some of the fruit and delayed ripening. Consequently approximately 25% of the potential production was lost. However, the remaining grapes were healthy and balanced.

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 grapes for this wine come from very old vineyards, made up of ancient, native varieties. The fruit was manually harvested at optimal maturity.

Winemaking

Naturally vinified without any additions or must corrections. The fruit was carefully selected, vinifying only the highest quality berries. The grapes were fermented with natural indigenous yeasts in traditional clay amphora pots known as 'Tahla'. The process took place without any intervention, including temperature control. Following fermentation the wine was aged for six months with skin contact which imparted complex aromatics to the wine. This may create a natural deposit in the bottle.

Tasting Note

Aromatic notes of black cherry, raspberry, plum and delicate vegetal notes lead to a textured palate, balanced by freshness. It reveals a salty and textural minerality through to a fresh finish. Serve with game or mature cheese.

Grape

Moreto 50%, Tinta Grossa 30%, Trincadeira 15%, Aragonez 5%



Winemaker:	Pedro Ribeiro & Catarina Vieira
Region:	Alentejo
Sub region:	Alentejo
Country:	Portugal
Alcohol:	12%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	1.1
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5732618A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork