

## Herdade do Rocim, Rocim 'Fresh from Amphora - Nat' Cool', Alentejano 2019



Perfumed aromas of fresh red fruits are complemented by earthy and savoury notes with a light and balanced palate.

### Producer Note

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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

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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

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Naturally vinified without any additions or must corrections. The fruit was carefully selected in order to vinify only the highest quality berries. Fermentation took place with indigenous yeasts in traditional clay amphora pots known as 'Tahla'. The process took place without any intervention, including temperature control. The wine was aged for three months with skin contact which imparted complex aromas and flavours, resulting in this distinctive wine. This wine may create a natural deposit.

### Tasting Note

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Light ruby in colour, perfumed notes of fresh red fruits are complemented by earthy and savoury notes through to a light and harmonious palate.

### Grape

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Moreto 40%, Tinta Grossa 30%, Trincadeira 30%



Winemaker:	Pedro Ribeiro & Caterina Vieira
Region:	Alentejo
Sub region:	Alentejo
Country:	Portugal
Alcohol:	11.5%
Body Value:	B (A is light, E is full bodied)
Residual Sugar:	0.8
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5732719N
Case unit of measure:	6X1L
Closure:	Natural Cork