



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

### Segredos de São Miguel Organic

Bodega: Casa Relvas, Lda



#### DETAILS

|                               |                                                      |
|-------------------------------|------------------------------------------------------|
| Tipo de producto:             | Vino tinto                                           |
| Añada:                        | 2020                                                 |
| País de origen - Región:      | Portugal - Alentejo                                  |
| Variedades:                   | Aragonez / Alicante Bouschet, Touriga Nacional       |
| Sabor orientativo:            | dry                                                  |
| Contenido de la botella:      | 0.75 l                                               |
| Calidad:                      | IGP IGP Alentejo                                     |
| Calidad (EU):                 | Indicação Geográfica Protegida (VR = Vinho Regional) |
| Grado alcohólico (% vol.):    | 14,00 vol.%                                          |
| Azúcar residual en g/l:       | 3,10 g/l                                             |
| Acidez:                       | 6,00 g/l                                             |
| Elaboración:                  | Barril de madera                                     |
| Alérgenos:                    | contiene sulfitos                                    |
| Temperatura ideal de consumo: | 18 °C                                                |
| Lagerfähig bis:               | .                                                    |
| Premios obtenidos:            | .                                                    |

#### Premios obtenidos

Gold ORGANIC WINE AWARD INTERNATIONAL 2021 - autumn

#### Weinbeschreibung

COLOR: Deep rubi colorAROMA: Aromas of fresh berries and balsamic notes.PALATE: Aromatic, soft tannins and nice acidity.

#### Recomendado con el siguiente plato...

MATCHES WITH Mediterranean food

#### Vinification

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Malolatic Fermentation in stainless still vats with oak stav ...