

Herdade da Pimenta Amphora, Casa Relvas 2020



Region

Alentejo is a hot, dry region which covers approximately a third of the country. Wines are sold under Alentejo DOC or the more widely used Vinho Regional Alentejano designation. The region is named for its position south of the Tejo river, which cuts through Portugal, entering the ocean near Lisbon.

Producer

Casa Relvas was founded in 1997 by Alexandre Relvas at "Herdade de São Miguel" in São Miguel de Machede - Redondo, where he saw the similar landscape as his African roots. Herdade da Pimenta is located on the plains of Évora, surrounded by the Pardiela river and a large forest of cork oaks. The fruity and aromatic profile and the singular freshness of their wines are due to the granite soils. Neighbouring areas are dedicated to Merino Branco sheep breeding.

Tasting Notes

Made from classic Portuguese varietals which were hand harvested before being fermented and aged in Amphora and resting on the skins for 90 days. The benefit of ageing wine in Amphora is that the clay pot allows the wine to breathe without imparting flavour to the wine, the resulting wine has notes of brambles, black olive, earth and eucalyptus, a soft supple texture and fine tannins.

Food

Perfect with Mediterranean food, soft cheese, tradicional Alentejo sausages and good conversation.

Technical Information

Country	Portugal
Region	Alentejo
Grape(s)	Aragonêz (50%) Trincadeira (40%) Alicante Bouschet (10%)
Type	Red
Style	Smooth
Oaked Style	Unoaked
Body Style	Medium bodied
Sustainable	Yes-certified sustainable

Dry/Sweet Style	Dry
Alcohol Content	13.5%
Closure Style	Cork
Organic/Biodynamic	No
Allergens	Milk: No Egg: No
Vegetarian/Vegan	Vegetarian: Yes Vegan: Yes



Richmond House, 1 The Links
Popham Close, Hanworth,
Middlesex, TW13 6JE

Tel: 020 8744 5550
Fax: 020 8744 5561

info@ellis-wines.co.uk
www.elliswines.co.uk