

One of the oldest wine-growing families in the Alentejo region, the Serrano Mira family proudly owns and runs an estate deep in the heart of rural Portugal, stretching across 200 hectares of vines aged between 20 and 60 years. The cellar, located in the Herdade das Servas property, in sun-drenched Estremoz, features top-of-the-range grape-gathering, winemaking and wine-ageing technology, able to produce highly distinctive wines.

HERDADE DAS SERVAS TOURIGA NACIONAL 2008

CLASSIFICATION: Regional Alentejo Wine

GRAPE VARIETIES: Touriga Nacional (100%)

SOIL TYPE: Red schist and schist-clay

TYPE: Red

REGION: Estremoz – Alentejo/Portugal

WINEMAKERS: Luís Mira/Tiago Garcia

HARVESTING: Strict green pruning and bunch thinning are enforced during grape development. Grapes are then harvested by hand and transported to the cellar in small baskets (14-16 kg), where they undergo sorting and destalking.

VINIFICATION: After short pre-fermentation maceration at a temperature of 8-10 °C, alcohol fermentation takes place in stainless steel wine presses at 26-28 °C, with pump-over being provided by automated treading/dipping machinery.

AGEING: After ageing for 12 months in mix of French (70%) and American (30%) oak barrels crafted by some of the best international coopers, the wine is laid down for a further 12 months in our cellars.

STORAGE: Lay down in a cool, dark place for 8-10 years to ensure maximum longevity.

TASTING NOTES: Dark-violet coloured, it exhibits floral aromas, hinting at violet blended with ripe black fruit. The palate is rich, smooth and elegant, with supple tannins ensuring good longevity.

ALCOHOL CONTENT: 14.5%

TOTAL ACIDITY: 5.5 g/l of tartaric acid

RESIDUAL SUGAR: 3.2 g/l

pH: 3.69

PAIRING: Red meat and game, strong flavoured cheese and pork sausage. Best served decanted at a temperature of 16-18 °C.

AWARDS:

Gold Medal – 10th ACIC Wine Contest (TN 2005)

Bronze Medal – Challenge Internationl du Vin (TN 2003)

Gold Medal – Wine Master Challenge, Estoril (TN 2003)

Silver Medal – Decanter World Wine Awards (TN 2003)

