

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.

MONTE DAS SERVAS COLHEITA SELECCIONADA 2009

CLASSIFICATION: Regional Alentejo Wine

TYPE: Red

GRAPE VARIETIES: Touriga Nacional (40%), Alicante Bouschet (25%), Aragonez (20%) and Trincadeira (15%)

REGION: Estremoz – Alentejo/Portugal

SOIL TYPE: Red schist and schist-clay

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: Touriga Nacional grapes (40% of the blend) are aged for 12 months in a mix of French (70%) and American (30%) oak barrels crafted by some of the best international coopers. The remaining grape varieties are kept in stainless steel vats. After blending, the wine is laid down for a further 6 months in our cellars.

STORAGE: Lay down in a cool, dark place for 5-7 years to ensure maximum longevity.

TASTING NOTES: Dark-ruby coloured, it exhibits intense ripe fruit aromas. The palate is complex, delivering a well-balanced flavour and a pleasant, lingering finish.

ALCOHOL CONTENT: 14,5%

TOTAL ACIDITY: 5.3 g/l of tartaric acid

RESIDUAL SUGAR: 3.4 g/l

pH: 3.61

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

AWARDS:

Best Alentejo Wine – Revista de Vinhos (CS 2001)

Bronze Medal – Decanter World Wine Awards (CS 2003)

