

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 ESCOLHA 2010

**CLASSIFICATION:** Regional Alentejo Wine

**GRAPE VARIETIES:** Aragonez (30%), Trincadeira (20%), Cabernet Sauvignon (15%), Alicante Bouschet (15%) and T. Nacional (20%)

**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 machine-harvested on a variety-by-variety basis and immediately transported to the cellar. Lastly they are funneled into a vibrating hopper, destalked and brought into the appropriate vats for their variety.

**VINIFICATION:** After pre-fermentation maceration at a temperature of 8-10 °C, alcohol fermentation takes place in stainless steel wine presses at 26-28 °C with manual pump-over.

**AGEING:** Laid down for 6 months in our cellars.

**STORAGE:** Lay down in a cool, dark place for 4-5 years to ensure maximum longevity.

**TASTING NOTES:** Ruby-coloured, it exhibits a burst of red fruit aromas. The palate is round and well-balanced, with supple tannins and a lingering finish.

**ALCOHOL CONTENT:** 14%

**TOTAL ACIDITY:** 5.1 g/l of tartaric acid

**RESIDUAL SUGAR:** 3.3 g/l

**pH:** 3.61

**PAIRING:** Red meat and cheese. Best served at a temperature of 16-17 °C.

