

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: Roupeiro (50%), Antão Vaz (30%), Viognier (10%) and Arinto (10%)

SOIL TYPE: Red schist and schist-clay

TYPE: White

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 prior to immediate crushing, so as to capture free-run juice.

VINIFICATION: Decanted for 48 hours and then cold fermented at a temperature of 14-15 °C in stainless steel vats for 2 weeks.

AGEING: Laid down for 3 months in our cellars.

STORAGE: Should be drunk while still young in the same year or the following year.

TASTING NOTES: Citrus-yellow coloured, it exhibits tropical mature fruit aromas blended with a tinge of honey. The palate is fresh, fruity and elegant, delivering a pleasant, lingering finish.

ALCOHOL CONTENT: 14%

TOTAL ACIDITY: 5.4 g/l of tartaric acid

RESIDUAL SUGAR: 3.4 g/l

pH: 3.38

PAIRING: Salads and grilled fish with light sauces. Best served at a temperature of 12-14 °C.

AWARDS:

Bronze Pitcher – Confraria dos Enófilos do Alentejo - Best Alentejo Wines Awards (2004)

Bronze Pitcher – Confraria dos Enófilos do Alentejo - Best Alentejo Wines Awards (2005)

Silver Pitcher – Confraria dos Enófilos do Alentejo - Best Alentejo Wines Awards (2006)

Gold Medal – 10th ACIC Wine Contest (2007)

