

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: Touriga Nacional (50%) and Syrah (50%)

SOIL TYPE: Red schist and schist-clay

TYPE: Rose

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 a 24-hour maceration, free-run juice is then captured and cold fermented.

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: Bright-rose coloured, it exhibits sweet, nuanced red fruit aromas, with top notes of raspberry, strawberry and cherry. The palate is fresh and fruity, offering an elegant, well-balanced flavour.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: 5.8 g/l of tartaric acid

RESIDUAL SUGAR: 8.5 g/l

pH: 3.42

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

