

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.

VINHA DAS SERVAS RED 2010

CLASSIFICATION: Regional Alentejo Wine

GRAPE VARIETIES: Aragonez (40%), Trincadeira (30%), Syrah (15%) and Alicante Bouschet (15%)

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 3 months in our cellars.

STORAGE: Lay down in a cool, dark place for 3-4 years to ensure maximum longevity.

TASTING NOTES: Ruby-coloured, it exhibits red fruit aromas blended with some spices. The palate is smooth and fruity, with supple tannins and a pleasant finish.

ALCOHOL C.: 13,5%

TOTAL ACIDITY: 5.0 g/l of tartaric acid

RESIDUAL SUGAR: 2.8 g/l

pH: 3.60

PAIRING: Grilled meat and fish with light sauces. Best served at a temperature of 16-17 °C.

