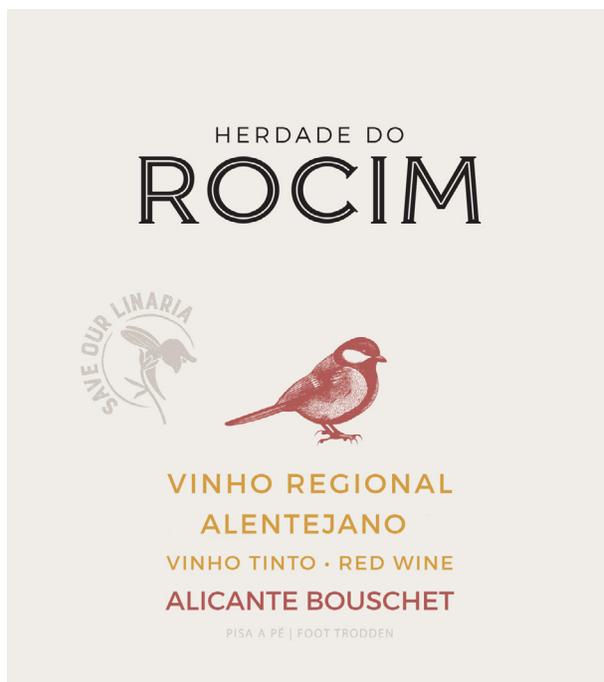


# HERDADE DO ROCIM

## PROFILE

Located in the Lower Alentejo region in the southern half of Portugal, between Vidigueira and Cuba, lies the estate of Herdade do Rocim. Catarina Vieira has been in charge of the development of the estate and she believes that Alentejo has the unique conditions required to produce world-class wines. Joining her as General Manager of the estate is Pedro Ribiero. He contributes to the winemaking decisions, as well as running the sales and business affairs of the estate. Since purchasing the estate, Caterina and Pedro have invested greatly in the land by completely regenerating the vineyards and building a new state of the art winery. They believe that Rocim has great potential for producing high quality wines with worldwide recognition and have created a project that gives value not only to Alentejo, but to Portugal as a whole.

92 points for the 2017 vintage from Wine Enthusiast: "This densely colored wine from Alicante Bouschet is packed with tannins, a black plum flavor and a firm structure. All of which suggests that this Catarina Vieira wine, from a warm south-facing vineyard, will age very well. Certainly don't drink before 2021, when the tannins will have softened." (RV)



## SPECIFICATIONS

**Wine:** Alicante Bouschet

**Varietals:** Alicante Bouschet

**Appellation:** Vinho Regional Alentejano

**Location:** Vidigueira, Alentejo

**Exposure:** South

**Soil:** Sand, schist, granite

**Vineyard Age:** Average of 40 years

**Vineyard Area:** 12 hectares

**Harvest:** Manual

**Agricultural Method:** Organic, vegan 🌱 🌿

**Vinification:** Foot-trodden in stone vats. Fermentation with ambient yeasts. Aged for 12 months in barrel, 30-40% new. Bottled unfiltered and unfiltered. Bottle aged for six months. 9400 bottles produced

**Tasting Note:** This wine has a deep opaque ruby color with aromas of black fruit. The barrel aging gives spicy notes and well-integrated tannins while maintaining minerality and acidity.

**Alcohol:** 14%

**Residual Sugar:** 2.4 g/l

**Acidity:** 6.1 g/l



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