

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.

Nat'Cool as a category must be low intervention, low extraction, and low alcohol. It's a showcase of the light, easy-to-drink sides of these indigenous grapes.

SPECIFICATIONS

Wine: Alentejo "Fresh from Amphora - Nat'Cool" Branco (1L Bottle)

Varietals: Perrum, Rabo de Ovelha and Manteúdo

Appellation: Vinho Regional Alentejo

Soil: Poor soil predominantly of granite and schist.

Harvest: Manual

Agricultural Method: Organic

Vinification: In clay pots and with no temperature control. The ancestral way to make such wine was fully respected. Fermentation took place using indigenous yeasts and with no addition or correction of must. Two months of skin contact inside the amphora. No sulfur is added during vinification and only 30mg/L is added at bottling.

Tasting Note: Golden colour. On the nose is quite mineral with oral and earthy notes. Remarkable acidity, refreshing and tense taste.

Alcohol: 12%

Residual Sugar: 0.6 g/l

Acidity: 6 g/l

pH: 2.94

