

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.

While the estate is located in the Alentejo region of the country, the Raio de Luz label pays homage to Pedro's roots as he was raised in the Douro.

VINDIMA
2024



VIDIGUEIRA

DOC ALENTEJO
VINHO TINTO · RED WINE

HERDADE DO ROCIM

SPECIFICATIONS

Wine: Vidigueira Tinto

Varietals: Touriga Nacional, Alicante Bouschet & Aragonez

Appellation: DOC Alentejo

Location: Vidigueira

Soil Type: Granite & Schist

Harvest: Manual harvest

Agricultural Method: Organic, not certified

Vinification: Alicante Bouschet and Aragonez are trellised in a vertical shoot position and Touriga Nacional in LYS, a multi-spaced system allowing a greater sun exposure. The rows have an east/west orientation with the grape varieties at different exposures: Alicante Bouschet and Aragonez (west) and Touriga Nacional (east). Selection on a vibrating sorting table before destemming with a slight crushing of the berries. After 48 hours of pre-fermentation cold maceration, fermentation in french oak vats and in open fermenter lagares at a controlled temperature of around 24 degrees C. Aged in French oak barrels for six months.

Tasting Note: Deep and concentrated ruby colour. Pleasing black fruit and mineral aromas with well integrated notes of spices from the barrel aging. Firm tannins and balanced acidity.

Alcohol: 14%

Residual Sugar: 1.0 g/l

Acidity: 5.5



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