

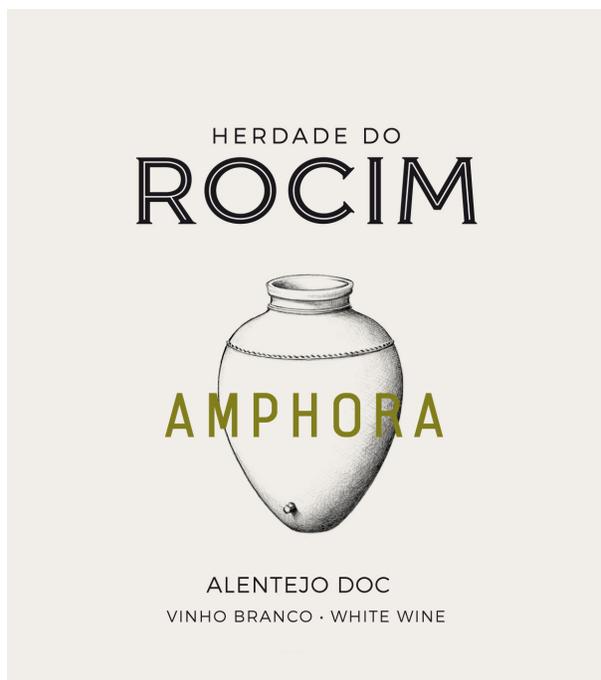
HERDADE DO ROCIM

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.

For more on the Amphora aging process, [click here](#)

88 points for the 2017 vintage from Wine Enthusiast: "Fermented only with natural yeasts, the wine is then aged in traditional clay amphorae. That gives a slight oxidative effect, which fills out the texture with a nutty flavor as well as perfumed white fruits. Drink from 2020." (RV)



SPECIFICATIONS

Wine: Amphora White

Varietals: Antão Vaz, Perrum, Rabo de Ovelha and Mateúdo.

Appellation: Alentejo DOC

Soil: Poor land, predominantly of granite and schist

Harvest: Manual, in boxes of 12 kg

Agricultural Method: Organic, vegan 🌱 🌿

Production: 4000 bottles

Vinification: Vinification occurred in amphora (large clay pots) without temperature control. Indigenous yeasts were used during fermentation and there was no tampering with the must. Then the wine is bottle-aged for three months.

Tasting Notes: Golden colour. Fresh, smoky, spicy and vegetal aroma from the skin contact. Tomato plant and grapefruit notes. Firm, dry and textural palate. Some salinity and a long and mineral finish.

Alcoholic Content: 12%

Residual Sugar: 0.9 g/l

Acidity: 7.6 g/l

pH: 3.04