

Ciconia

CICONIA TINTO 2020

HARVEST REPORT

2020 was a difficult year in Alentejo. Winter was cold and rainy and Spring was very rainy with a lot of mildew pressure. The Summer was hot and dry however, the soils showed a big presence of water. During the maturation, the cold and dry nights allowed to preserve the acidity and reach very balanced levels of phenolic maturation.

HARVEST	GRAPE VARIETIES	
2020	Touriga Nacional, Syrah, Aragonez, among others	
CLASSIFICATION	YIELD (TON/HA)	SOIL
IG Alentejano	10	Clay and Schist



VINIFICATION

Mechanical Harvested during the night. Total Destemming. Maceration before fermentation during 48h. Fermentation with controlled temperature (21°C-25°C) in stainless steel vats. Malolatic Fermentation in stainless still vats with oak staves.

TASTING NOTES

COLOR: Ruby hue with violet hints
AROMA: Intense aroma of red and black forest fruits, harmoniously combined with floral and toasted notes
PALATE: Smooth tanins, nice acidity, very juicy and fruity

MATCHES WITH

Mediterranean food in general, pasta, lamb, poultry and soft cheeses

AGEING

Part of the blend had aged in french oak barrels

ANALYSIS *

Alcohol | 13,5 %
Total Acidity | 5,2 g/l
PH | 3,69
Volatile Acidity | 0,61 g/l

AVAILABLE IN

0,375L; 0,75L; 1,5L

AWARDS

Product produced and marketed according to stutory and regulatory requirements on food safety - contains sulfites Store in a cool, dry place, away from direct light. Always store the product at temperature of 12°C to 20° C.

* reference values