

PORTOGALLO: VINI IN ANFORA



Relatore

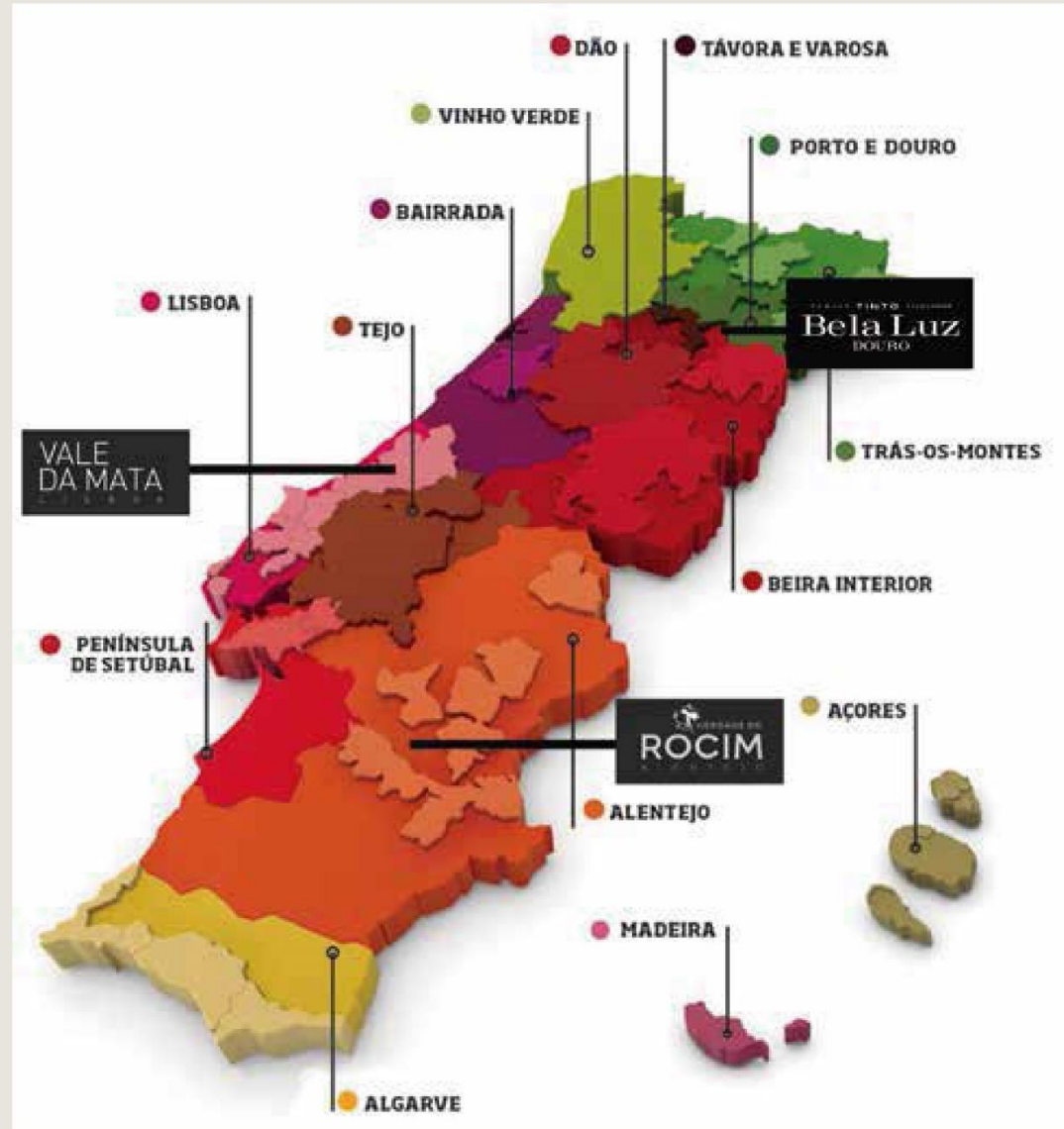
PEDRO RIBEIRO

Enologo Direttore Herdade do Rocim



 HERDADE DO
ROCIM
A L E N T E J O

ROCIM



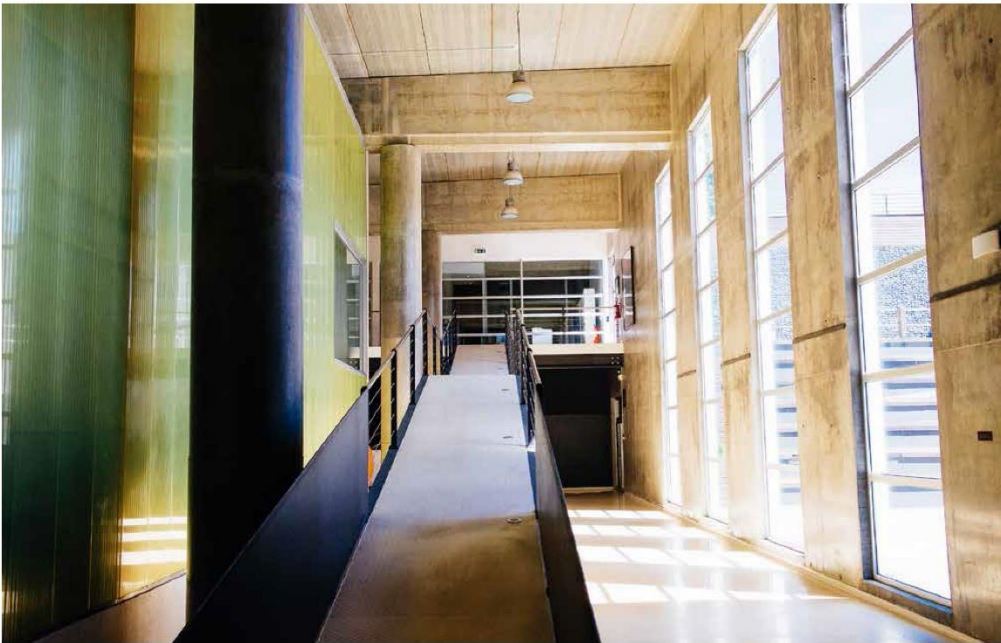
PROJECT

Herdade do Rocim is mainly the result of a desire and a dream. "God wishes, Man dreams, the Work is born" is Fernando Pessoa's poetic expression which best helps us to understand the circumstances in which the idea arose and the work has been created. This is the path we wish to take. The fragility of our human condition enables us to dare to believe that, to really achieve the current reality known as Herdade do Rocim, we were inspired by a certain God and driven by a certain dream.

Herdade do Rocim is an estate located between Vidigueira and Cuba, in the Lower Alentejo, with a size of 120 hectares, 70 of which are vineyards and 10 of olive trees. The Vidigueira fault, a natural landmark which marks the border between the Upper and Lower Alentejo, determines the *raison d'être* of Vidigueira, the southernmost wine-producing sub-region in the Alentejo. The East-West facing escarpment, of around 50 kilometers in length, defines the climate of Vidigueira, and, despite its deep-lying southern location, makes it one of the most temperate sub-regions in the Alentejo.

At Herdade do Rocim we have always respected the natural vocation of the region's *terroir*, producing fresh, elegant and mineral wines.







VITICULTURE

Herdade do Rocim has 70 hectares of vineyards, of which 53 hectares are for the production of red grape varieties and 17 hectares of white grape varieties.

At Herdade do Rocim, the expression of our *terroir* is respected right from the start.

Herdade do Rocim, with 70 hectares of vineyards, of which 53 hectares are for the production of red grape varieties and 17 hectares of white grape varieties, has a certified organic production area and a significant area in the process of conversion to organic production.

Regarding the 70 hectares (ha) of vines, 20 ha are of old vines, planted in sandy soils, 60% being red grape varieties, with a predominance of Aragonez, Trincadeira, Moreto and Tinta Grossa and the remaining 40% in its vast majority are Antão Vaz, but also Rabo de Ovelha, Perrum, Roupeiro, Manteúdo.

Between the years 2001 and 2004, approximately 20 ha of vineyards were mainly planted with Alicante Bouschet, Aragonez and Trincadeira, in loam soils but also the Touriga Nacional and Syrah planted in sandy soils.

In 2006, 7 ha of white grape varieties were planted in sandy soils, mainly Antão Vaz, Arinto, Verdelho and Alvarinho.

Between 2009 and 2011, 23 ha of vineyards were planted, of which 2 ha of white grape varieties, Viosinho and Arinto were mostly planted in sandy soils, and the remaining 21 ha of red grape varieties with a strong predominance of Alicante Bouschet, planted in loam soils as well as sandy soils, and some areas with Tannat and Petit Verdot, planted in loam soils.

All the viticulture operations at Herdade do Rocim are carried out manually, always respecting the *terroir* and sustainability principles, from the winter pruning through interventions in green until the harvest, where the human hand has a key role.





WINEMAKING

Winemaking at Herdade do Rocim is inspired in the minimum intervention philosophy.

At the oenology department of Herdade do Rocim, all the winemaking processes are aimed at the maximum respect for our terroir. We only use wild yeasts in the making of our monovarietal or field blend wines.

With minimal intervention, and always respecting the principles of sustainability, oenology applied here is that of minimal intervention and aims essentially to reflect our *terroir* within each bottle produced.

Despite the careful selection in our vineyards, all the grape clusters are inspected again at the entrance of the cellar where man's hand and care are crucial for the creation of exceptional wines.

We combine the expertise of modern oenology with ancestral winemaking forms such as Alentejo talha wines and the grape treading on stone wine press.

Our winemakers accompany all fermentation processes daily and their decisions are made individually, for each wine that is treated, thought and created in a unique way.

During the aging stage of our wines, we use larger barrels, terracotta and cement amphorae. The careful use of new wood goes in the same direction of preserving the fruit and the terroir.

At Herdade do Rocim we respect, from the outset, the natural vocation of the region's terroir, producing fresh, elegant and mineral wines.







Amphora Wine - How to do it

<https://www.youtube.com/watch?v=ZzVGkmY41BI>





HERDADE DO ROCIM

AMPHORA | TALHA WINE | WHITE WINE | 2018

REGION: VIDIGUEIRA | ALENTEJO

PRODUCER: HERDADE DO ROCIM

VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ

WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

CLIMATE › Typically mediterranean and set in the sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

SOIL › Poor land, predominantly of granite and schist. Great pedological potential for the cultivation of vines and for obtaining excellent wines.

VARIETIES › Antão Vaz, Perrum, Rabo de Ovelha and Mateúdo.

ANALYTIC PARAMETERS

Alcohol Content › 12,0%

Total Acidity › 5,800 g/dm³

Volatile Acidity › 0,56 g/dm³

Residual Sugars › 0,8 g/dm³

pH › 3,38

VINIFICATION › Vinification was done in the traditional way, 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.

AGING › The wine aged for three months in bottle.

Due to the fact that this wine was not stabilised before bottling, so as not to affect its potential evolution, a slight natural deposit may appear.

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.



HERDADE DO ROCIM

AMPHORA | TALHA WINE | RED WINE | 2018

REGION: VIDIGUEIRA | ALENTEJO

PRODUCER: HERDADE DO ROCIM

VITICULTURE: CATARINA VIEIRA | AMÂNDIO CRUZ

WINEMAKING: CATARINA VIEIRA | PEDRO RIBEIRO

CLIMATE › Typically mediterranean and set in the sub-region of Vidigueira, where the climatic conditions are the most temperate of Alentejo and provide an excellent microclimate for the production of quality wines.

SOIL › Poor land, predominantly of granite and schist. Great pedological potential for the cultivation of vines and for obtaining excellent wines.

VARIETIES › Moreto, Tinta Grossa, Trincadeira and Aragonez.

ANALYTIC PARAMETERS

Alcohol Content › 12,0%

Total Acidity › 5,700 g/dm³

Volatile Acidity › 0,80 g/dm³

Residual Sugars › 1,1 g/dm³

pH › 3,58

VINIFICATION › Vinification was done in the traditional way, 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.

AGING › The wine aged for three months in bottle.

Due to the fact that this wine was not stabilised before bottling, so as not to affect its potential evolution, a slight natural deposit may appear.

TASTING NOTES › Clear and shiny color. In the nose it shows black cherry, raspberry, plum and some vegetable notes. Creamy, but fresh, it reveals a salty and textural minerality. Fresh finish.



AMPHORA WINE DAY 2018 - short version

<https://www.youtube.com/watch?v=VkBMsYob7hl>



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GPS: 38° 11' 50.0"N 7° 51' 18.6"W

Horário: Aberto de segunda a sábado das 11h00 às 19h30. Encerra ao domingo.

ENOTURISMO | EVENTOS | LOJA - enoturismo@herdadedorocim.com

GERÊNCIA

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