

# Herdade do Rocim

## Mariana Tinto 2011



*Herdade do Rocim has become one of the premier wine & olive oil growing estates in all of Portugal. The vineyard is comprised of 100 hectares, 10 of which are planted with olive trees, and is managed by Catarina Vieira and Pedro Ribeiro. They are currently in the process of organic conversion, expecting to be certified within a few years. The grapes are hand-harvested and sustainably farmed and the vineyard utilizes every energy source with a water recycling facility within the estate. Herdade do Rocim is a forward-thinking facility with the goal to*

*produce top-flight Portuguese wines to compete on the world stage.*

*The label Mariana was inspired by the picturesque love story between the nun Mariana Alcoforado from the Convent of Our Lady the Conception in Beja and the French gallant soldier, Marquis of Chamilly, who was in Portugal with his troops by the end of the restoration war (17<sup>th</sup> Century). The love letters written by Mariana to her lover Chamilly were published in France in 1669 and became famous. Chamilly returned to his homeland, got married and was promoted to Marshall of France. Mariana lived until the age of 83 in seclusion and became known in history as Soror Mariana.*

**Appellation:** Vinho Regional Alentejano

**Grape varieties:** Alicante Bouschet, Aragonez, Syrah, Touriga Nacional and Trincadeira

**Location:** Cuba, Alentejo

**Soil:** clay and sand

**Harvest:** manual, in boxes of 12kg during the first week of September

**Vinification:** The boxes are taken to the cellar and then remain in a cold chamber for 24 hours. The grapes are taken to a workbench where a final triage takes place. Sorting is done on a vibrating table before destemming. Fermentation is done in small stainless steel tanks, at 75.2 degrees, after a cold skin maceration. Aging 6 month in French oak barrels.

**Alcohol content:** 14%

**Residual sugar:** 2.3g/l

**Acidity:** 5.7g/l

