

## Ciconia

### CICONIA SWEET

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#### HARVEST REPORT

2017 was the third year of drought in the Alentejo. The winter was very dry and cold, rainfall was not enough to stock water. Spring was dry and temperature was mild with no disease pressure. In April we had negative temperatures that made some ice burning. Summer was very dry but not so warm and nights were generally cold, grapes were ripe very early, during harvest temperatures were quite low and we had no rain.

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#### HARVEST

2017

#### GRAPE VARIETIES

Aragonez, Syrah, Touriga Nacional

#### CLASSIFICATION

IG Alentejano

#### YIELD (TON/HA)

#### SOIL

Clay and Schist

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#### 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: Balanced, and round, flavours of fruit, chocolate and spices. Good structure well polished tannins.

#### MATCHES WITH

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

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#### AWARDS

#### AGEING

Part of the blend had aged in french oak barrels

#### ANALYSIS

Total Acidity | 4,8 g/l

PH | 3,63

Volatile Acidity | 0,56 g/l

#### AVAILABLE IN

0,75L