



Alicante Bouschet 2007

WINERY: Herdade do Esporão

GRAPE VARIETIES: Alicante Bouschet

HARVEST: 2007

REGION: Alentejo

COUNTRY: Portugal

CERTIFICATION: Regional

WINE MAKER: David Baverstock / Luís Patrão



WINE MAKER COMMENTS

Colour/Condition: Deep, opaque. **Aroma:** Dark berry and stone fruits, subtle notes of tobacco and mocha. **Palate:** Intense and concentrated, robust tannins, touch rustic, long finish. Dishes: Accompanies since the well seasoned plates of Codfish until a grilled or roasted Black Pork, passing through the Mushrooms Risotto, providing a compound of a very delicious sensations. **Temperature for serving:** 16 – 18°C. **Quantity Produced:** 5.000 liters.

VITICULTURE

Soil Type: Granite/schist rock with clay/loam soil. **Pruning System:** Bilateral cordon. **Average age of vines:** 10 years. **Average Yield:** 40 hl/ha.

VINIFICATION

Fermentation with temperature control (28°C) in small stainless steel tanks. Aged for 12 months in american oak barrels followed by 12 months in bottle prior to market release.

CHEMICAL ANALYSES

Alcohol: 14,5%	Total Acidity: 6,38 gr/l	Volatile Acidity: 0,57 gr/l	Total SO₂: 55,0 mg/l
pH: 3,63	Dry Extract: 35,4 gr/l	Reducing Sugar: 3,0 gr/l	Free SO₂: 30,0 mg/l

PACKAGING DETAILS

750 ml	BOX 3X750 ml	Weight: 5,790 Kg	m³: 0,00928
	H – 10,3 cm	W – 27,3 cm	L – 33,0 cm
Palette	BOX 88	Weight: 534,5 Kg	m³: 1,23168
	H – 128,3 cm	W – 80 cm	L – 120 cm
ITF: 35601989999468		EAN: 5601989999467	

RG 90
4ª edição