



## ALICANTE BOUSCHET 2009

**Philosophy:** Wines that are produced only in exceptional years. Made from singular grape parcels from the estate vineyards that express the unique potential and character of the individual grape variety.

**Harvest Year:** An extremely dry year, with rainfall concentrated between December and February. The period from March to August was hotter than average, resulting in an early vintage. With these higher temperatures during the growing season, most grapes were picked in very ripe conditions resulting in rich wines with body and depth.

**Viticulture:**

**Soil Type:** Deep and dark limestone and clay.

**Average age of vines:** 10years.

**Grapes Varieties:** Alicante Bouschet.

**Vinification:** Temperature controlled fermentation (28°C) in small stainless steel tanks.

**Maturation:** 12 months ageing in american oak barrels, 12 months bottle ageing before market release. Great ageing potential.

**Bottling:** December 2010.

**Chemical Analyses**

**Alcohol:** 14,5%

**Total Acidity:** 6,34 g/l

**pH:** 3,57

**Reducing Sugar:** 2,0 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Deep dense red.

**Aroma:** Complex with earth and gamey notes and a touch of leather.

**Palate:** Rich and dense on the palate, ripe tannins, long and persistent.

**Ideal Consumption Date:** 2013-2020

**Formats Available:** 750 ml.