



VINHA DA DEFESA

RED 2010

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Philosophy: A wine with a contemporary style, having an elegant and intense profile. The wines show the character of the selected vineyard parcels on the Estate.

Harvest Year: This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 10 years.

Grapes Varieties: Touriga Nacional, Syrah.

Vinification: Batch vinified, fermentation in stainless steel tanks with temperature control (22-25°C), membrane pressing, controlled malolactic fermentation.

Maturation: Partly tank aged, partly aged in French oak barrels for 6 months. 6 months ageing in bottle before market release.

Bottling: May 2011.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,53 g/l

pH: 3,69

Reducing Sugar: 2,7 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Intense, deep ruby.

Aroma: Fresh aromatics of violets from Touriga Nacional with notes of chocolate from Syrah.

Palate: Dense body from Syrah with silky Touriga Nacional texture.

Ideal Consumption Date: 2012-2017

Formats Available: 750 ml.