



VINHA DA DEFESA

RED 2012

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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: Excellent year for red wines in this region. The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

Viticulture:

Soil Type: Clay loam structure, granite/schist origin.

Average age of vines: 10 years.

Grapes Varieties: Touriga Nacional, Syrah.

Vinification: Varieties harvested and vinified separately, destemmed/crushed, stainless steel temperature controlled fermentation (22-25°C), pressed, controlled malolactic fermentation in tank.

Maturation: 30% of the blend was aged in tank, the other 70% in French oak for a period of 6 months. 6 month bottle maturation before market release.

Bottling: December 2013.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 7,01 g/l

pH: 3,61

Reducing Sugar: 2,3 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, intense ruby colour.

Aroma: Floral aromatics from the Touriga variety, with balancing notes of leather and chocolate from Syrah.

Palate: Rich and full bodied palate, with firm structural tannins and balancing acidity.

Ideal Consumption Date: 2014-2019

Formats Available: 750 ml.