



VINHA DA DEFESA

RED 2013

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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: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

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: November 2014

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,80 g/l

pH: 3,61

Reducing Sugar: 2,1 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, intense ruby.

Aroma: Showing the floral notes of Touriga Nacional, with subtle spicy

complexity.

Palate: Firm and compact, with good fruit depth sustained by mature tannins

leading to a long finish.

Ideal Consumption Date: 2015-2020

Formats Available: 750 ml.

