



DEFESA DO ESPORÃO

RED 2014

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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: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

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

Bottling: June 2015

Chemical Analyses:

Alcohol: 14,5%

Total Acidity: 6,65 g/l

pH: 3,58

Reducing Sugar: 2,2 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, intense ruby.

Aroma: Expressive, suggesting floral orange blossom and light coffee notes.

Palate: Very fresh with a seductive texture, sustained by dense tannins, leading to a long finish.

Ideal Consumption Date: 2015-2020

Formats Available: 750 ml