



ESPORÃO

PRIVATE SELECTION RED 2008

Philosophy: This wine challenges the classic profile of the best Alentejo wines. Its personality and complexity results from the climatic conditions, the selection of the best estate grapes and the creativity of our winemakers.

Harvest Year: Temperatures and rainfall were normal and within the average values for the last 10 years. The summer, although very dry, had fairly low average temperatures which resulted in ideal grape maturation conditions.

Viticulture:

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

Average age of vines: 20 years.

Grapes Varieties: Mainly Alicante Bouschet, Aragonês and Syrah.

Vinification: Separate harvest for each variety, bunch selection on sorting table, destemming, crushing, fermentation in small open fermenters with foot treading and temperature control (22 to 25°C), pressing in a basket press, controlled malolactic fermentation in new french oak barrels.

Maturation: Matured in french oak barrels for 12 months, followed by 18 months in bottle before market release.

Bottling: March 2010.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,30 g/l

pH: 3,61

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Intense, deep red.

Aroma: Dark berry fruits with nicely integrated light toasty notes.

Palate: Seductive texture, firm tannins, solid and elegant, finishing long and persistent.

Ideal Consumption Date: 2012-2020

Formats Available: 750 ml, 1,5 L.