



ESPORÃO

PRIVATE SELECTION RED 2009

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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: An extremely dry year, with rainfall concentrated between December and February. The period from March to August was hotter than average, resulting in an early vintage. With these higher temperatures during the growing season, most grapes were picked in very ripe conditions resulting in rich wines with body and depth.

Viticulture:

Soil Type: Granite/schist geology with clay/loam soils.

Average age of vines: 20 years.

Grapes Varieties: Mainly Alicante Bouschet, Aragonês and Syrah.

Vinification: Hand picked by variety, fruit selected on sorting table, destemming and crushing, fermentation with temperature control in small open tanks with foot treading (22- 25°C), basket pressing, malolactic fermentation in new french oak barrels.

Maturation: 18 months barrel maturation and 18 months bottle maturation prior to bottle release.

Bottling: June 2011.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,41 g/l

pH: 3,48

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep dense red colour.

Aroma: Intense aromas of ripe red berry fruits with smokey notes.

Palate: Dense, compact palate with firm tannins, well structured, finishing long and with good persistence.

Ideal Consumption Date: 2013-2020

Formats Available: 750 ml.

Review:

Essência do Vinho (wine magazine) 2011 - 17,5 points