



ESPORÃO

RESERVA RED 2008

WINERY: Herdade do Esporão

GRAPE VARIETIES: Aragonês / Trincadeira /

Cabernet Sauvignon / Alicante Bouschet

HARVEST: 2008

REGION: Alentejo

COUNTRY: Portugal

CERTIFICATION: DOC – Denominação de Origem
Controlada

WINE MAKER: David Baverstock / Luís Patrão



WINE MAKER COMMENTS

Colour/Condition: Deep, dark red colour. **Aroma:** Intense, lifted aroma with ripe red berry fruits and well integrated new oak giving hints of chocolate and vanilla. **Palate:** The palate is well balanced and elegant, with layers of ripe fruit and fine supportive tannins. Shows richness and complexity, with a long and persistent finish. **Dishes:** Memorable for its immersive flavor, Esporão Reserva Tinto 2008 is the ideal wine to accompany since entries made with “Míscaros” or “Portobello” mushrooms, until an Octopus Risotto, passing by the simplicity of the Bruscheta meat or smoked ham. **Temperature for serving:** 16 – 18°C. **Quantity Produced:** 410 700 litres.

VITICULTURE

Soil Type: Clay loam soils with granite and schist mother rock. **Pruning System:** Bilateral cordon. **Average age of vines:** 15 years old. **Average Yield:** 40 hl/ha.

VINIFICATION

Each variety hand picked and vinified separately, fermented open tanks with robotic plunging and temperature control (22-25°C), membrane pressed, malolactic fermentation in stainless steel tanks following inoculation. Twelve months ageing in French (30%) and american (70%) oak barrels. One year of bottle ageing prior to market release.

CHEMICAL ANALYSES

Alcohol: 14,5%	Total Acidity: 6,38 gr/l	Volatile Acidity: 0,69 gr/l	Total SO₂: 68 mg/l
pH: 3,6	Dry Extract: 30,26 gr/l	Reducing Sugar: 2,6 gr/l	Free SO₂: 35 mg/l

PACKAGING DETAILS

750 ml	BOX 6X750 ml	Weight: 8,718 Kg	m³: 0,01438
	H – 18,5 cm	W – 25,4 cm	L – 30,6 cm
Palette	BOX: 88	Weight: 792 Kg	m³: 1,5216
	H – 158,5 cm	W – 80 cm	L – 120 cm
ITF: 65601989996208	EAN: 5601989996206		

RG 90
4ª edição