



ESPORÃO

RED RESERVE 2009

Philosophy: Classic wine style made from estate grown grapes that show the consistency and the rich, ripe character which is typical of the best Alentejo wines.

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: Clay loam soils with granite and schist mother rock.

Average age of vines: 15 years.

Grapes Varieties: Aragonês, Trincadeira, Cabernet Sauvignon, Alicante Bouschet.

Vinification: Each variety hand picked and vinified separately, fermented in open tanks with robotic plunging and temperature control (22-25°C), membrane pressed, malolactic fermentation in stainless steel tanks following inoculation.

Maturation: Twelve months ageing in French (30%) and american (70%) oak barrels. One year of bottle ageing prior to market release.

Bottling: March 2011.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,38 g/l

pH: 3,59

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, deep red.

Aroma: Intense spicy aroma of ripe red berry fruits with soft, new oak integration.

Palate: Rich and full bodied, well balanced with robust tannins, good bottle ageing potential.

Ideal Consumption Date: 2012-2018

Formats Available: 750 ml, 1,5 L, 3 L.