



ESPORÃO

RED RESERVE 2011

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Philosophy: Classic wine style made from estate grown grapes that shows the consistency and the rich, ripe fruit characters which are typical of the best Alentejo red wines.

Harvest Year: Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

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.

Maturation: Matured for 12 months in 70% American oak and 30% French oak barrels. Following bottling, the wine was aged for 12 months before market release.

Bottling: March 2013.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,90 g/l

pH: 3,55

Reducing Sugar: 2,5 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Deep dark red colour.

Aroma: Intense spicy aroma of mature red berry fruits with discrete oak complexity.

Palate: Compact, elegant, dense and creamy. Firm tannins offering structure for bottle maturation.

Ideal Consumption Date: 2014-2020

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