



ESPORÃO

RED RESERVE 2012

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Philosophy: The first wine made by Esporão in 1985. Made from estate grown grapes, shows the consistency and the rich, ripe fruit characters which are typical of the best Alentejo red wines.

Harvest Year: The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

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, other minor varieties.

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 at least 8 months before market release.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,40 g/l

pH: 3,55

Reducing Sugar: 2,5 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Dense deep red.

Aroma: Complex spicy aroma of dark berry fruits, with notes of toasty vanillin.

Palate: Firm and well structured with dense fruit. Fruit is still youthful, with supporting tannins that will provide ageing potential.

Ideal Consumption Date: 2015-2021

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