



AMPHORA WINE MORETO

RED 2015

DOC Alentejo

Concept: Revive the tradition of producing wines in clay pots.

Harvest year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Schist origin with loamy – sandy soil.

Age of vines: 50 years.

Grape Varieties: Moreto.

Vinification: Destemming, natural fermentation in clay pots with resin lining. Extended skin maceration (26 November), malolactic fermentation on skins, basket pressing.

Bottling: March 2016.

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,1 g/l

pH: 3,55

Reducing Sugar: 1,4 g/l

Formats Available: 750 ml.

Wine makers notes by: David Baverstock and Luís Patrão.

Colour: Bright ruby.

Aroma: Spicy fresh red berry fruit aromatics.

Palate: Elegant and intense, tight structure, firm tannins, bright acidity.