



DEFESA DO ESPORÃO

RED 2015

Vinho Regional Alentejano

Concept: A wine with a contemporary style, having an elegant and intense profile. The wines show the character of the selected vineyard parcels on the Estate.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Soil Type: Clay loam structure, granite/schist origin.
Average age of vines: 10 years.

Grape Varieties: Touriga Nacional and Syrah.

Vinification: Varieties harvested and vinified separately, destemmed/crushed, stainless steel temperature controlled fermentation (22-25°C), pressed, controlled malolactic fermentation in tank.

Maturation: Part of the blend was aged in tank, the other part in French oak for a period of 6 months. After that 6 month bottle maturation before market release.

Bottling: September 2016.

Chemical Analyses:

Alcohol: 14,5%
Total Acidity: 6,8 g/l
pH: 3,58
Reducing Sugar: 2,6 g/l

Formats Available: 750 ml.

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, intense ruby.

Aroma: Expressive, suggesting floral orange blossom and light coffee notes. Ripe, mature plum and prune fruits with some blueberry notes from the Touriga Nacional.

Palate: Very fresh with a seductive texture, sustained by dense tannins, leading to a long finish. Soft, rich and full bodied, well balanced with freshness and acidity to finish.