

ESPORÃO COLHEITA

RED – 2017 – Regional Alentejano



Concept: Wine produced solely from grapes grown at Herdade do Esporão, under organic farming practices, which conveys the typical features of the vintage, the diversity of the soils where the vines are planted, and the character and identity of the grape varieties selected.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. The spring featured higher temperatures than in 2016, leading to earlier phenolic stages. The hot and dry spring guaranteed healthy grape development. Early summer started off hotter than in 2016 (+2.0°C), which caused ripening to begin sooner. The months of August and September ended up registering lower temperatures than in 2016, with grapes ripening more quickly and higher sugar levels, leading to more full-bodied white wines with notes of ripe fruit, and rich and concentrated red wines.

Agriculture:

Vineyards under certified organic production.

Soil Type: Granite/schist base with loam/clay structure.

Average Vineyard Age: 11 years.

Grape Varieties: Blended wine with Touriga Nacional, Cabernet Sauvignon and Aragonez varieties predominating.

Vinification: Co-fermentation of the grapes began in the wine presses, with foot treading at controlled temperatures (22 to 25°C), finishing in concrete tanks.

Ageing: Following malolactic fermentation, ageing took place in the same concrete tanks for 6 months. The unique micro-oxygenation conditions provided by this type of tank aim to preserve the wine's character.

Bottling: November and December 2018.

Technical Information:

Alcohol / Volume: 14%

Total Acidity: 6.7 g/l

pH: 3.55

Reducing Sugar: 2.4 g/l

Formats: 750 ml, 1.5l

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear appearance, concentrated ruby colour

Aroma: Black plum and some fresh currant combined with touches of white pepper and some green notes.

Palate: A silky and appealing texture predominates, with ripe fruit enveloped in mineral and earthy touches, conveying a pure, vibrant and persistent character.

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Awards & Critiques: Esporão Colheita 2015: 88 points, Wine Enthusiast: Bronze, Decanter: 81.27 points, Concours Mondial de Bruxelles: 89 points, Smart Buy, Wine Spectator

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