



## ESPORÃO RESERVA

RED – 2016 – DOC Alentejo

**Concept:** The first wine made by Esporão in 1985. Obtained from grapes grown at Herdade do Esporão, it shows the consistency and rich character typical of the best Alentejo wines. Label illustrated by Albuquerque Mendes.

**Harvest:** The spring featured lower temperatures and more humidity than in previous years – ideal weather conditions for fungal vine disease, therefore greater care was taken in the vineyards to avoid mildew attacks. Cooler temperatures at this time of the year led to a longer period of vegetative growth and, despite the heat felt in July, the harvest began approximately 10 days later than usual. The grape quality was excellent and, in spite of the heat throughout the harvest, sugar levels remained normal and acidity was slightly lower than usual.

**Agriculture:**

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

Vineyard Age: 17 years.

**Grape Varieties:** Aragonez, Trincadeira, Cabernet Sauvignon, Alicante Bouschet.

**Vinification:** Each variety harvested separately, destemmed, crushed, temperature controlled alcoholic fermentation in stainless steel vats, concrete tanks and small marble basins, pressed, followed by malolactic fermentation in stainless steel tanks.

**Ageing:** 12 months in American (60%) and French (40%) oak barrels. After bottling, the wine aged 8 months in the bottle.

**Bottling:** June 2018

**Technical information:**

Alcohol / Volume: 14.5%

Total Acidity: 6.3 g/l

pH: 3.55

Reducing Sugar: 2.5 g/l

**Format:** 750 ml, 1.5l, 3l, 5l

**Winemakers' Notes:** David Baverstock & Sandra Alves

Colour: Intense ruby.

Aroma: notes of berry jam, slight touch of spices and fresh cocoa, enveloped in the nicely integrated toast from the barrels.

Palate: richness of the fruit is evident on the palate. Full-bodied, while the fine tannins also provide structure and intensity. A long, rich and persistent finish.

**Awards & Critiques:**

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