



DEFESA DO ESPORÃO

Red Wine 2018

Alentejo Region

Concept: With a contemporary style and an elegant and intense profile, these wines exhibit the character of selected and well defined fields on the Estate.

Harvest Year: A cold, dry winter was followed by a rainy start to the spring, restoring soil moisture levels suitable for the beginning of the growing cycle. The fact that spring temperatures, and even mid-summer temperatures, were milder than in previous years led to the whole cycle being delayed, but allowed good plant development. In early August, a heat wave lasting five consecutive days, which saw temperatures exceed 43 degrees, accompanied by strong gusts of wind, caused severe damage to the varieties more sensitive to these kinds of conditions, leading to losses of production. However, in most of our vineyards, where the grape varieties are better adapted to these climatic events, a slow and regular ripening period developed, ideal for prolonging the freshness and aromatic intensity of the white wines and the texture, concentration and complexity of the red wines.

Viticulture: Soil Geology: granitic nature, with transition to schistose, open clay structure. Age of the Vineyards: 12 years.

Varieties: Touriga Nacional, Syrah.

Vinification: Separate harvesting of each variety, destemming, crushing, alcoholic fermentation in temperature-controlled stainless steel vats (at 22 to 25°C), pressing followed by malo-lactic fermentation in a stainless steel vat.

Bottling: From May 2019

Technical information:

Alcohol/Volume: 13.7%

Total Acidity: 6.04 g/l

pH: 3.66

Reducing Sugar: 2.1 g/l

Available Formats: 750 ML.

Oenologist's Notes by: David Baverstock and Sandra Alves.

Colour: intense ruby red, clear appearance;

Aroma: black fruits and cacao, enveloped by some hints of fresh spices;

Palate: in the mouth it is creamy and rich, with an ardent, fruity texture and a long, balance finish.

Awards & Reviews:

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