

ESPORÃO

ESPORÃO COLHEITA

Red 2018

Regional Alentejano

Concept: Wine produced solely from grapes grown at Herdade do Esporão, applying organic farming methods. Expresses the typical features of this vintage, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

Harvest year: After a dry and cold winter, a rainy spring followed, restoring the proper moisture levels in the soil to initiate the vegetative cycle. The fact that temperatures in the spring, and until mid-summer, were milder than in previous years, somewhat delayed the entire cycle, but enabled good plant development. At the beginning of August, a heat wave that lasted five consecutive days, with temperatures above 43 degrees and strong gusts of wind, caused severe damage to the varieties that are more sensitive to this type of weather, resulting in production losses. However, most of our vineyards, which are planted primarily with varieties better adapted to these conditions, ripened slowly and regularly, ideal to preserve the freshness and aromatic intensity of the white wines, and texture, concentration and complexity of the red wines.

Viticulture: Vineyard with certified organic production. Soil Type: Granite/schist origin, with loamy clay structure. Average vine age: 12 years.

Varieties: Touriga Nacional, Aragonez, Touriga Franca, Cabernet Sauvignon, Alicante Bouschet

Winemaking: 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: Initiated June 2019

Alcohol/Volume (%): 14.50

Total Acidity (g/L): 6.68

pH: 3.55

Reductor Sugar (g/L): 2.4

Available Formats: 750ml, 5lt

Winemakers notes by: David Beverstock & Sandra Alves

Color: Clear appearance, concentrated ruby colour.

Aroma: Notes of ripe black fruit, plums and cocoa, with touches of spice, in a complex and intense combination.

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

