



TORRE DO ESPORÃO RED 2011

DOC Alentejo

Concept: This wine is the result of small and immeasurable details which combine to express the originality of its terroir.

Harvest year: The year 2011 is one of the best years of the last decade and was characterized by a very cool spring, which allowed a slow and gradual maturation of the grapes. The harvest took place also with mild temperatures, which resulted in a better development of aromas and flavors.

Viticulture:

Soil Type: Granite and schist geology with clay loam soils.

Age of vines: 25 years.

Grape Varieties: Touriga Franca, Alicante Bouschet and Syrah.

Vinification: Hand picked into plastic crates, bunch sorting, fermentation in open lagares with submerged cap and temperature control (22 -25°C), basket pressing, malolactic fermentation.

Maturation: 18 months ageing in new oak barrels. 3 years bottle ageing before market release.

Bottling: August 2013.

Chemical Analyses:

Alcohol: 14,5%

Total Acidity: 6,7 g/l

pH: 3,57

Reducing Sugar: 2,5 g/l

Formats Available: 750 ml, 1,5L.

Wine makers: David Baverstock and Luis Patrão.

Colour: Dark, dense, almost opaque.

Aroma: Complex aroma of black berry and stone fruits with dark chocolate and minty notes, well worked spicy integrated oak.

Palate: Deep and full bodied with layers of rich fruit, dense and creamy, well structured with great length and persistence