

# ESPORÃO

VINHO DE TALHA

TINTO 2021 • DOC Alentejo



**Amphora wines is a legacy left by the Romans in Alentejo. We decided to restore this tradition, by using old amphorae, from 550 to 950 litres volume to produce amphora wines.**

## HARVEST YEAR

The 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the Spring accelerated the vegetative development until flowering. In Summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take pace in a regular and balanced manner.

## VITICULTURE

Ungrafted vines planted in sandy soils.

**Soil Type:** Schist origin with sandy loam texture.

**Vines age:** average 80 years.

## GRAPE VARIETIES

Moreto

## VINIFICATION

Partially destemmed and fermented with wild yeasts in amphorae lined with resin. The wines were kept in contact with the wine pulp until 25th November 2020\*, and malolactic fermentation occurred in the amphorae. Vertical press.

## BOTTLING

July 2022

## TECHNICAL INFORMATION

Alcohol/volume: 14%

Total Acidity: 5,93g/l

pH: 3.65

Reducing sugar: 2,8 g/l

## AVAILABLE FORMATS:

750 ml

## WINEMAKERS NOTES

SANDRA ALVES / JOÃO RAMOS

## COLOUR:

Bright ruby.

## AROMA

Intense and complex, with notes of ripe red fruit such as plum and cherry.

## PALATE

Fresh and elegant, it highlights the purity of the red fruit. With a herbaceous notes that contribute for longevity in the bottle. Balanced, with a rich and persistent finish.

## AWARDS & REVIEWS:

Robert Parker

Parker/ Wine Advocate

94 pts | 2019