

# ESPORÃO

TOURIGA NACIONAL

TINTO 2017 • DOC ALENTEJO



**Touriga Nacional is a noble Portuguese grape variety. Produces intense, balanced wines with good ageing potential. This wine is from one of the oldest vineyards of Touriga Nacional in Alentejo – Badeco vineyard in Herdade do Esporão. It represents the singularity of the grape variety and the characteristics of the single vineyard combined with the experience of the ones who take care of the vineyard and the wine.**

## HARVEST YEAR

Autumn and winter were colder and rainier than the previous year, with the highest rainfall and lowest temperatures occurring between November and February. Still, both temperature and precipitation fell within the 18-year average. Spring temperatures exceeded those of 2016, accelerating the growth stages. A hot, dry spring ensured healthy fruit growth. Summer temperatures began warmer than 2016 (+2.0°C) and hastened the onset of ripening. Lower August and September temperatures further quickened ripening and increased sugar levels, resulting in full-bodied white wines with ripe fruit notes and rich and concentrated reds.

## VITICULTURE

Vinha do Badeco Vineyard, parcel with 1,03 ha in Herdade do Esporão. Double Guyot pruning system, trained in vertical shoot positioning.

**Soil Type:** Poor soil, brown colour. Derived from schist of a sandy to silty-loam texture.

**Average vineyards age:** One of the oldest vineyards of Touriga Nacional planted in the Alentejo in 1988.

## GRAPE VARIETIES

Touriga Nacional

## VINIFICATION

Hand-picked. Harvested on 12 September 2017. In adega dos lagares, fermented in marble Lagares, foot-trodden. Then transferred to concrete tanks where it finishes the fermentation with controlled temperatures.

ESPORÃO

**AGEING**

In new French oak barrels for one year,  
followed by minimum two years in bottle.

**BOTTLED**

24 July 2019

**TECHNICAL INFORMATION**

Alcohol / Volume: 14,5%

Total Acidity: 6,65 g/l

pH: 3,57

Reducing Sugar: 2,2 g/l

**AVAILABLE FORMATS**

750 ml

**WINEMAKERS' NOTES:**

**DAVID BAVERSTOCK / SANDRA ALVES**

**COLOUR**

Intense deep garnet

**AROMA**

Notes of tobacco, licorice with hints of black plum  
and raisina.

**PALATE**

Rich and opulent with notes of spices and smoke.  
Balanced and smooth tannins, a elegant and deep  
wine.

**AWARDS & CRITIQUES:****Wine Enthusiast**

94 pts | Cellar Selection 2008

93 pts | Cellar Selection 2011

90 pts | 2015