

ESPORÃO

DB30

RED 2021 • REGIONAL
ALENTEJANO



Celebrating 30 vintages by David Baverstock at Esporão. Thirty years of innovation and experience. Elegant, complex and balanced wine that reflects David's Australian roots.

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 place in a regular and balanced manner.

VITICULTURE

Soil Type: Granite/schist origin with clay/loam structure.

Vineyard Age: average 25 years.

GRAPE VARIETIES

Syrah

VINIFICATION

Each parcel was vinified separately, destemmed, crushed, alcoholic fermentation in stainless steel vats, pressed, followed by malolactic fermentation in used oak barrels of 500 liters.

AGEING

12 months in American and French oak 500 liters barrels.

BOTTLED

December 2022

TECHNICAL INFORMATION

Alcohol / Volume: 14.0%

Total Acidity: 5.7 g/l

pH: 3.54

Residual sugars: 2.4 g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

DAVID BAVERSTOCK

COLOUR

Deep dense red colour.

AROMA

Plums and dark berry fruit aromas, some cloves and mocha notes.

PALATE

Elegant palate which is both compact and succulent, intense, firm and well structured.