



DEFESA DO ESPORÃO

ROSE 2016

Regional Alentejano

Concept: A wine with a contemporary style, showing an elegant and intense profile. The wines show the character of the selected vineyard parcels on the Estate.

Harvest Year: A wetter and cooler than average Spring season resulted in ideal conditions for fungal disease and great care was needed in the vineyard to avoid mildew problems. This cool weather meant that the growing season began two weeks later than normal, and despite the heat of the summer months, vintage began around 10 days later than normal. The hot weather continued throughout the harvest, fruit condition was excellent. Despite the heat, sugar levels were normal and acidities a little lower than normal.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 10 years.

Grapes Varieties: Syrah, Aragonez.

Vinification: Aragonez and Syrah vinified with short maceration time. Destemming, must chilling, short skin contact, pneumatic pressing, and fermentation with temperature control (15°C) in stainless steel tanks, centrifugation, cold stabilization and filtration.

Bottling: February 2017.

Chemical Analyses:

Alcohol: 12,5%

Total Acidity: 6,7 g/l

pH: 3,30

Açúcar Redutor: 1,0 g/l

Formats Available: 750 ml.

Wine makers: David Baverstock and Sandra Alves.

Colour: Bright pink.

Aroma: Fresh, red berry fruit aromatics, cherries, leafy.

Palate: Intense fruity palate, raspberry notes, balanced, firm and persistent.