



DEFESA DO ESPORÃO

RED 2016

Regional Alentejano

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

Harvest Year: Spring had lower temperatures and higher humidity than in previous years, ideal climatic conditions for fungal diseases in the vines, implying increased care in the vines to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvesting took place about 10 days later than usual. Warm temperatures continued throughout the harvest period, but the grapes arrived with excellent quality, with moderate sugar levels and acidity slightly lower than the average of previous years.

Viticulture:

Soil Type: Clay loam structure, granite/schist origin.
Average age of vines: 10 years.

Grapes Varieties: Touriga Nacional and Syrah.

Vinification: Varieties harvested and vinified separately, destemmed/crushed, stainless steel temperature controlled fermentation (22-25°C), pressed, controlled malolactic fermentation in tank.

Maturation: Part of the blend was aged in tank, the other part in French oak for a period of 6 months. Proceed 6 month bottle maturation before market release.

Bottling: April 2017.

Chemical Analyses:

Alcohol / Volume: 14%
Total Acidity: 6,4 g/l
pH: 3,60
Reducing Sugar: 2,2 g/l

Formats Available: 750 ml.

Wine makers: David Baverstock and Sandra Alves.

Colour: Clear, intense ruby;

Aroma: Black berry and fresh cacao, with toasty notes of French oak;

Palate: Creamy and solid texture, with smooth tannins, leading to an intense and persistent finish;