



DEFESA DO ESPORÃO

Rosé 2017

Regional Alentejano

Concept: A wine with a contemporary style, as well as an elegant and intense profile. These wines convey the character of the selected and distinct parcels on the Estate.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. The spring featured higher temperatures than in 2016, leading to earlier phenolic stages. From February to August/September, during the vegetative cycle, the average temperatures were higher than usual, reaching their peak on 13 July with a maximum temperature of 46.3°C, indicating that ripening would occur earlier.

Agriculture: Soil Type: Granite/schist origin with clay/loam structure. Vineyard Age: 11 years.

Grape Varieties: Aragonez, Syrah,

Vinification: Destemming, must chilling, brief skin maceration, pressing, temperature controlled fermentation in stainless steel tanks, centrifugation, stabilisation and filtration.

Bottling: July 2018

Technical Information:

Alcohol / Volume: 13.5%

Total Acidity: 6.2 g/l

pH: 3.28

Reducing Sugar: 0.5 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Bright pink.

Aroma: Fresh berries reminiscent of cherry, with discreet vegetable notes.

Palate: Intense and fruity with hints of raspberry, balanced, firm and persistent.

Awards & Critiques:

Find out more at www.esporao.com and follow our feed @esporao.world