

ESPORÃO

VINHO DE TALHA

TINTO 2020 • DOC Alentejo



Amphora wines is a legacy left by the Romans in Alentejo. We decided to restore this tradition, by using old amphorae, from 550 to 950 litres volume to produce amphora wines.

HARVEST YEAR

Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines' water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting extremely high temperatures in July and leading us to begin the harvest around 2 weeks earlier than in 2019. The weather conditions in the veraison phase led to gradual ripening, which enabled a selective harvest that favoured the expression and quality of each grape variety.

VITICULTURE

Ungrafted vines planted in sandy soils.

Soil Type: Schist origin with sandy loam texture.

Vines age: average 80 years.

GRAPE VARIETIES

Moreto

VINIFICATION

Partially destemmed and fermented with wild yeasts in amphorae lined with resin. The wines were kept in contact with the wine pulp until 26th November 2020, and malolactic fermentation occurred in the amphorae. Vertical press.

BOTTLING

August 2021

TECHNICAL INFORMATION:

Alcohol/volume: 13,86%

Total Acidity: 6.26 g/l

pH: 3.49

Reducing sugar: 2,2 g/l

AVAILABLE FORMATS:

750 ml

WINEMAKERS NOTES BY:

DAVID BAVERSTOCK / SANDRA ALVES

COLOUR:

Bright ruby.

AROMA

Berry fruit and dark berry fruit aromas, with some notes of dry leaf and goji berry.

PALATE

Elegant and fresh, with red fruits and some vegetal notes. Robust tannins, balanced palate with a long and persistent finishing.

AWARDS & REVIEWS:

Robert Parker

Parker/ Wine Advocate

94 pts | 2019