



ESPORÃO



## Alicante Bouschet 2008

**WINERY:** Herdade do Esporão

**GRAPE VARIETIES:** Alicante Bouschet

**HARVEST:** 2008

**REGION:** Alentejo

**COUNTRY:** Portugal

**CERTIFICATION:** Regional

**WINE MAKER:** David Baverstock / Luís Patrão



### WINE MAKER COMMENTS

**Colour/Condition:** Deep and concentrated. **Aroma:** Complex aroma of red currants and cassis, earthy, some leather. **Palate:** Rich and generous palate, robust tannins, long finish with good acidity, excellent ageing potential. **Dishes:** Accompanies since the well seasoned plates of Codfish until a grilled or roasted Black Pork, passing through the Mushrooms Risotto, providing a compound of a very delicious sensations. **Temperature for serving:** 16 – 18°C.

**Quantity Produced:** 5.000 liters.

### VITICULTURE

**Soil Type:** Clay based limestone soil. **Pruning System:** Bilateral cordon.

**Average age of vines:** 10 years. **Average Yield:** 40 hl/ha.

### VINIFICATION

Controlled temperature fermentation (24°C) in small stainless steel tanks. 12 months ageing in used american oak barrels followed by 12 months bottle ageing prior to market release.

### CHEMICAL ANALYSES

<b>Alcohol:</b> 14,5%	<b>Total Acidity:</b> 6,11 gr/l	<b>Volatile Acidity:</b> 0,72 gr/l	<b>Total SO<sub>2</sub>:</b> 73,6 mg/l
<b>pH:</b> 3,55	<b>Dry Extract:</b> 30,31 gr/l	<b>Reducing Sugar:</b> 2,0 gr/l	<b>Free SO<sub>2</sub>:</b> 28,8 mg/l

### PACKAGING DETAILS

<b>750 ml</b>	<b>BOX</b> 3x750 ml	<b>Weight:</b> 5,801 Kg	<b>m<sup>3</sup>:</b> 0,00928
	<b>H</b> – 10,3 cm	<b>W</b> – 27,3 cm	<b>L</b> – 33,0 cm
<b>Palette</b>	<b>BOX</b> 88	<b>Weight:</b> 535 Kg	<b>m<sup>3</sup>:</b> 1,23168
	<b>H</b> – 128,3 cm	<b>W</b> – 80 cm	<b>L</b> – 120 cm
<b>ITF:</b> 35601989998164		<b>EAN:</b> 5601989998163	

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4ª edição