



Aragonês 2007

WINERY: Herdade do Esporão

GRAPE VARIETIES: Aragonês

HARVEST: 2007

REGION: Alentejo

COUNTRY: Portugal

CERTIFICATION: Regional

WINE MAKER: David Baverstock / Luís Patrão



WINE MAKER COMMENTS

Colour/Condition: Deep, dense red. **Aroma:** Ripe red and blue berry fruits. **Palate:** Intense and concentrated, velvety texture, robust tannins, long finish. **Dishes:** Accompanies since the simple confection of fat fish until the roasted Peru or Partridge with chestnuts, passing through the Portuguese Duck Rice, balancing the palate in flavorful way. **Temperature for serving:** 16 – 18°C. **Quantity Produced:** 5.000 liters.

VITICULTURE

Soil Type: Granite/schist rock with clay/loam soil. **Pruning System:** Bilateral cordon. **Average age of vines:** 35 years. **Average Yield:** 40 hl/ha.

VINIFICATION

Fermentation with temperature control (22-25°C) in small stainless tanks with robotic plunging. Aged for 12 months in new french and american oak barrels with a further 12 months in bottle prior to market release.

CHEMICAL ANALYSES

Alcohol: 14,5%	Total Acidity: 6,15 gr/l	Volatile Acidity: 0,63 gr/l	Total SO₂: 61,0 mg/l
pH: 3,60	Dry Extract: 33,0 gr/l	Reducing Sugar: 2,0 gr/l	Free SO₂: 30,0 mg/l

PACKAGING DETAILS

750 ml BOX 3X750 ml	Weight: 5,781 Kg	m³: 0,00928
H – 10,3 cm	W – 27,3 cm	L – 33,0 cm
Palette BOX 88	Weight: 534 Kg	m³: 1,23168
H – 128,3 cm	W – 80 cm	L – 120 cm
ITF: 3560198999505	EAN: 560198999504	

RG 90
4ª edição