



## AMPHORA WINE

RED 2014

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**Concept:** Revive the tradition of producing wines in clay pots.

**Harvest Year:** A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

**Viticulture:**

Soil Type: Granite base, clay/loam soil.

Average age of vines: 15 years.

Grapes Varieties: Trincadeira, Aragonês, Castelão, Moreto.

**Vinification:** Destemming, natural fermentation in clay pots with resin lining. Extended skin maceration (24 November), malolactic fermentation on skins, basket pressing.

**Bottling:** April 2015

**Chemical Analyses:**

Álcool / Volume: 12,5%

Acidez Total: 6,49 g/l

pH: 3,55

Reducing Sugar: 1,9 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Bright red.

**Aroma:** Delicate, fresh young berry fruits, touch rustic and smokey.

**Palate:** Fine and elegant, firm tannins, tight acidity.

**Ideal Consumption Date:** 2015-2017

**Formats Available:** 750 ml.