



ESPORÃO PRIVATE SELECTION

RED 2012

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Concept: Private Selection Red is a continuation of Esporão Garrafeira Red which was first launched in 1987. Initially, it was a selection of the best barrels of Esporão Reserve Red, but with time and a better understanding of our own grapes, the wine evolved into a selection of the best parcels from our estate vineyards. At the end of the 90s decade, we built a boutique winery exclusively for producing this wine, giving it the care and attention it deserved. Private Selection is our concept of the classic Alentejo Garrafeira: intense, complex and rich aromatics without excesses and a well balanced palate with structure for long term ageing.

Harvest Year: The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

Vineyards: The blend is predominantly Alicante Bouschet, Aragonês and Syrah. Each variety is grown in a distinct part of our estate vineyards where, with a more concise viticultural approach, we can achieve a pure expression of each variety. Aragonês originates in the Canto do Zé Cruz vineyard, planted in 1980. The soils are clay-loam with stony outcrops of granite. Perhaps because of its age, this is the last of the Aragonês parcels to be harvested, allowing for a longer phenolic maturation period and a wine with perfume and vibrancy. Syrah comes from the Telheiro vineyard planted in 1998. The soil is of schistous origin, stony and skeletal. Berries are very small and oval shaped, and because of the poor nature of the soil, yields are extremely low, resulting in wines of great power and concentration. Alicante originates from the Palmeiras vineyard in the neighbouring Perdigoes estate and was planted in 1996. It is a hillside vineyard with deep clay soils. Despite this variety being a high yielder, the exposition of this vineyard and good drainage conditions, coupled with bunch thinning, allows for more balanced yields with concentrated berries and wines with great intensity.

Vinification: Each variety was vinified and aged separately. Syrah and Aragonês were fermented in small open stainless steel fermenters with regular pumpovers and foot treading employed during the fermentation phase. Alicante is fermented in a small static closed fermenter with regular pumpovers. This is a milder fermentation regime because of the softer skin of this variety and the potential for over extraction. After pressing, the varieties are kept separate to assess their quality potential. Malolactic fermentation takes place naturally in the barrel. Ageing takes place in 30% new and 70% used one year old 225 liter French oak barrels. After 18 months ageing, with only one transfer after the completion of the malolactic fermentation, the final blends are made. Bottling was done on 28th May 2014 with only a light pre filtration and no fining.

Technical Information

Alcohol: 14,5%; Total Acidity: 6,75 g/l; pH: 3,60; Reducing Sugar: 2,0 g/l

Winemakers tasting notes by David Baverstock and Luís Patrão: Deep intense red colour, dark berry fruit aromatics with complex notes of spice and smoke. The palate is both rich and dense, with balancing fine tannins and finishing acidity.

Ideal Consumption Date: 2014-2021

Formats Available: 750 ml and 1,5L