



ESPORAO

TRIAL 2.1

Concept: Compare wines produced from grapes derived from two parcels of the same vineyard, varying only the production regime: integrated vs organic. It is recommended to also do a comparative tasting with test 3.1.

Harvest Year: The 2013 growing season was characterized by a wet spring and a hot summer. The high temperatures in the first two weeks of July caused the vermentino grapes to suffer leading to a loss in acidity.

Viticulture:
Biological production.

Grapes Varieties: Vermentino.

Vinification: The grapes for the tests 2.1 and 3.1 were vinified at the same level of maturity. The manual harvest began in the morning of 25/09/2013. The grapes were pressed, must decanted over 24 hours at 10°C. Primary fermentation during 5 weeks at around 15°C. The process was within the norms for vinifying biological wines.

Bottling: June 2014

Chemical Analyses:

Alcohol: 14,5%

Total Acidity: 6,7 g/l

pH: 3,21

Reducing Sugar: 1,7 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Clear citric.

Aroma: Mature white stone fruits.

Palate: Rich, intense, dense and consistent texture.

Ideal Consumption Date: 2014-2016

Formats Available: 750 ml