



## TORRE DO ESPORÃO RED 2011

**DOC Alentejo**

**Concept:** This wine is the result of small and immeasurable details which combine to express the originality of its terroir.

**Harvest year:** The year 2011 is one of the best years of the last decade and was characterized by a very cool spring, which allowed a slow and gradual maturation of the grapes. The harvest took place also with mild temperatures, which resulted in a better development of aromas and flavors.

### Viticulture:

Soil Type: Granite and schist geology with clay loam soils.

Age of vines: 25 years.

**Grape Varieties:** Aragonez, Alicante Bouschet, Touriga Nacional and Syrah.

**Vinification:** Hand picked into plastic crates, bunch sorting, fermentation in open lagares with submerged cap and temperature control (22 -25°C), basket pressing, malolactic fermentation.

**Maturation:** 18 months ageing in new oak barrels. 3 years bottle ageing before market release.

**Bottling:** 13 de agosto 2013.

### Chemical Analyses:

Alcohol: 14,5%

Total Acidity: 6,7 g/l

pH: 3,57

Reducing Sugar: 2,5 g/l

**Formats Available:** 750 ml, 1,5L.

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

**Colour:** Dark, dense, almost opaque.

**Aroma:** Complex aroma of black berry and stone fruits with dark chocolate and minty notes, well worked spicy integrated oak.

**Palate:** Deep and full bodied with layers of rich fruit, dense and creamy, well structured with great length and persistence