



CANTO DO ZÉ CRUZ VINEYARD

ARAGONEZ 2013

DOC Alentejo

Concept: Wines only produced in exceptional years from unique plots at Herdade do Esporão, expressing the potential and original character of the grape variety and soil.

Harvest Year: 2013 had a rainy spring, followed by a dry summer with high temperatures during the day, offset by chilly evenings, allowing consistently ideal ripening of grapes.

Viticulture: The Canto do Zé Cruz vineyard was planted in 1974, in sandy loam soil with some bedrock stones (granite), which, after 20 cm, suddenly changes to clay. Traditionally, this is the last vineyard we harvest with the Aragonez grape. Due to its age, phenolic ripeness is slower and more even, producing more aromatic, vibrant and authentic wines.

Grape Variety: Aragonez.

Vinification: Fermentation with controlled temperatures (25 °C) in roto-fermenters.

Ageing: 12 months in 500-litre, new French oak barrels, followed by 18 months in the bottle.

Bottled: July, 2015.

Chemical analyses

Alcohol: 14%

Total Acidity: 6,8 g/l

pH: 3,55

Reducing Sugar: 4,1 g/l

Formats Available: 750ml

Winemakers' notes by: David Baverstock and Luís Patrão.

Colour: Bright, concentrated colour.

Aroma: Blackcurrant and dry vegetal notes that underline the wine's freshness and seriousness.

Palate: Elegant and intense, good depth, silky with well-integrated tannins and spiciness.