

ESPORÃO COLHEITA

RED – 2016 – Regional Alentejano

Concept: Wine produced solely from organically grown grapes at Herdade do Esporão, which conveys the typical features of the vintage, the diversity of the soils where the vines are planted and the character and identity of the grape varieties selected.

Harvest: The spring featured lower temperatures and more humidity than in previous years – ideal weather conditions for fungal vine diseases, therefore greater care was taken in the vineyards to avoid mildew attacks. Cooler temperatures at this time of the year led to a longer period of vegetative growth and, despite the heat felt in July, the harvest began approximately 10 days later than usual. The hot weather persisted throughout the harvest, the grape quality was excellent and, in spite of the heat, sugar levels remained normal and acidity was slightly lower than usual.

Agriculture:

Sequential harvest in columns of parcels 48 (Touriga Franca) and 43 (Cabernet Sauvignon) which are adjacent in the same vineyard.

Vineyard with certified organic production.
Soil Type: Granite/schist base with a loam/clay structure.
Vineyard Age: 7 years.

Grape Varieties: Touriga Franca, Cabernet Sauvignon.

Vinification: Co-fermentation of the grapes began in the wine presses, with foot treading at controlled temperatures (22 to 25°C), finishing in concrete tanks.

Ageing: Following malolactic fermentation, ageing took place in the same concrete tanks for 6 months. The unique micro-oxygenation conditions provided by this type of tank aim to preserve the wine's character.

Bottling: November 2017.

Technical Information:

Alcohol / Volume: 13.5%

Total Acidity: 6.7 g/l

pH: 3.55

Reducing Sugar: 1.1 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Limpid, concentrated ruby colour.

Aroma: Notes of fresh red fruit, with plum and blueberry predominating, enveloped in vegetable touches.

Palate: Touriga Franca provides density and body, sustained by the structure and acidity of Cabernet Sauvignon. A creamy and vibrant combination, with a persistent and elegant finish.

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Awards & Critiques: Esporão Colheita 2015: 88 points, Wine Enthusiast; Bronze, Decanter; 81.27 points, Concours Mondial de Bruxelles; 89 points, Smart Buy, Wine Spectator.



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