

TRINCADEIRA

RED 2017

DOC Alentejo

Concept: Conveys the full potential of this grape variety which, enhanced by the Alentejo soils and climate, produces a vibrant, balanced and unique varietal wine.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. The spring featured higher temperatures than in 2016, leading to earlier phenolic stages. From February to August/September, during the vegetative cycle, the average temperatures were higher than usual, reaching their peak on 13 July with a maximum temperature of 46.3°C, indicating that ripening would occur earlier.

Agriculture: Soil Type: Granite/schist base, with a clay/loam structure.
Vineyard Age: 42 years.

Grape Variety: Trincadeira

Vinification: Grapes were hand-picked and fermented in concrete tanks, where the wine also aged for 6 months.

Bottling: April 2018

Technical Information:

Alcohol / Volume: 14%
Total Acidity: 5.8 g/l
pH: 3.56
Reducing Sugar: 0.5 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Bright ruby.

Aroma: Fresh, ripe fruit with hints of plum and tea leaf.

Palate: Refined and balanced on the palate, with a silky texture and long finish.

Awards & Critiques:

Trincadeira 2016
Wine Enthusiast - 87 Points

Trincadeira 2015
AWSA / Asia Wines & Spirits Awards – Silver

Find out more at www.esporao.com and follow our feed @esporaoworld

