



AMPHORA WINE

White Wine 2017

DOC Alentejano

Concept: To restore the tradition of producing amphora wines.

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. Spring featured higher temperatures than in 2016, leading to earlier phenolic stages. The hot and dry spring ensured healthy grape development. Summer began hotter than in 2016 (+2.0°C), which led to earlier maturation. Temperatures in August and September were lower than in 2016, making grapes ripen more quickly and producing higher sugar levels, which led to more full-bodied white wines with notes of ripe fruit, and red wines that are rich and concentrated.

Agriculture: Ungrafted vines planted in sandy soils.

Grape Variety: Diagalves

Vinification: Destemming and fermentation with wild yeasts in amphorae lined with resin. The wines were kept in the amphorae until 20 November 2017, in contact with the wine pulp. Basket pressing, ageing in stainless steel and in the bottle.

Bottling: May 2018

Technical Information:

Alcohol / Volume: 13,5%

Total Acidity: 5,7 g/l

pH: 3,4

Reducing Sugar: 2,9 g/l

Format: 750ml.

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Dry straw

Aroma: notes of fresh almond, dried vegetable, some clove and grapefruit peel

Palate: complex and fresh, with touches of nuts and some dried fig; the slightly phenolic finish amplifies the structure and prolongs tasting

Awards & Critiques:

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