



## SYRAH 2012

### DOC Alentejo

**Concept:** These wines are only produced in exceptional years, from unique plots at Herdade do Esporão, which express the true potential and original character of the individual grape variety.

**Harvest Year:** This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

### Viticulture:

Soil Type: loamy texture, pale, stony and shallow.

Average age of vines: 12 years.

**Vinification:** Temperature controlled fermentation (28°C) in small stainless steel tanks.

**Maturation:** 12 months spent in American oak barrels, followed by 18 months in the bottle before release onto the market.

**Bottling:** May 2014.

### Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,85 gr/l

pH: 3,62

Reducing Sugar: 1,6 g/l

**Formats available:** 750 ml.

**Winemakers:** David Baverstock and Luís Patrão.

**Colour:** Opaque.

**Aroma:** Lifted red berry fruits with notes of toast and mocha.

**Palate:** Creamy fruit, well textured, mature tannins, persistent finish.