



VINHA DO BADECO - TOURIGA NACIONAL RED - 2014 - DOC Alentejo

Concept: Produced from the grapes of one of the oldest vineyards of Touriga Nacional in Alentejo, this wine expresses the specific characteristics of the Badoeco Vineyard at Herdade do Esporão, of the variety and the dedication of those who make it.

Harvest: A cold and rainy winter, followed by a mild summer with wide variations in temperature, allowing the vines to mature well, resulting in balanced and intense wines.

Agriculture:

Vineyard in Integrated Production Mode, where the pruning system is Double Guyot, conducted in an upward vertical monoplane. The harvest is done by hand.

Soil Type: Mediterranean soils derived from shales of a sandy to silty-loam texture

Vineyard Age: 26 years.

Grape Varieties: Touriga Nacional.

Vinification: Harvested on 30/9/2014. Fermented in marble lagares. Malolactic fermentation in cement tanks followed by 12 months ageing in new french oak barrels.

Bottling: September 2015

Technical Information:

Alcohol / Volume: 14,5%

Total Acidity: 6,86 g/l

pH: 3.53

Reducing Sugar: 2,0 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Deep, dark red, purple edges.

Aroma: Blueberry, blackberry and plum fruit aromas, some violet floral notes with subtle toasty oak.

Palate: Dense fruit on the palate, velvety, long, complex and persistent finish.

Awards & Critiques:

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