



## VINHO DE TALHA MORETO

RED - 2019 - DOC Alentejo

**Wine concept:** To restore the tradition of producing amphora wines.

**Harvest Year:** The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period. In the spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine, translating into the anticipation of the harvest in about 2 weeks, compared to 2018. The summer registered lower temperatures in the veraison phase, promoting a constant and homogeneous ripening process, ideal conditions for raw material of excellent quality.

**Viticulture:**

Ungrafted vines planted in sandy soils.  
Soil Type: Schist origin with sandy loam texture.  
Vines age: 80 years.

**Grape varieties:** Moreto

**Vinification:** Partially destemmed and fermented with wild yeasts in amphorae lined with resin. The wines were kept in contact with the wine pulp until 20<sup>th</sup> November 2019, and malolactic fermentation occurred in the amphorae. Basket pressing.

**Bottling:** January 2021

**Technical information:**

Alcohol/volume: 13,50%  
Total Acidity: 6,3 g/l  
pH: 3,5  
Reducing sugar: (g/L): 2,3 g/l

**Available Formats:** 750 ml

**Winemakers notes by:** David Baverstock and Sandra Alves

Colour: Bright ruby.

Aroma: Blackberry jam, ripe, fresh fruit, with predominance of red berries and earth notes.

Palate: Rich and complex palate in a sealed, elegant and intense combination of spices and woods notes.

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