



ESPORÃO

Trial 5

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Concept: To compare wines produced from the Alicante Bouschet grape variety, from two different sub regions within the Alentejo, Portalegre and Reguengos. To be tasted alongside trial 4.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture: Organic Production.

Grapes Varieties: Alicante Bouschet.

Vineyard: Machuguinho – T06

Region: Portalegre.

Vinification: Manual harvest on 24/09/2013. The grapes were destemmed, crushed, and fermented in stainless steel for 10 days. Malolactic fermentation in tank. Matured for 6 months in used barrels followed by 12 months in large oak vessels (5 000 litres).

Bottling: April 2015.

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,53 g/l

pH: 3,54

Reducing Sugar: 1,5 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Lively deep red.

Aroma: Tight with subtle fruit notes.

Palate: Fine and elegant. Lively acidity and fine tannins. Long and persistent.

Ideal Consumption Date: 2015-2025

Formats Available: 750 ml