



## ESPORAO

### TRIAL 3.1

**Concept:** Compare wines produced from grapes derived from two parcels of the same vineyard, varying only the production regime: integrated vs organic. It is recommended to also do a comparative tasting with test 2.1.

**Harvest Year:** The 2013 growing season was characterized by a wet spring and a hot summer. The high temperatures in the first two weeks of July caused the vermentino grapes to suffer leading to a loss in acidity.

**Viticulture:**  
Integrated production.

**Grapes Varieties:** Vermentino.

**Vinification:** The grapes for the tests 2.1 and 3.1 were vinified at the same level of maturity. The manual harvest began in the morning of 25/09/2013. The grapes were pressed, must decanted over 24 hours at 10°C. Primary fermentation during 5 weeks at around 15°C. The process was within the norms for vinifying biological wines.

**Bottling:** June 2014

**Chemical Analyses:**

**Alcohol:** 14%

**Total Acidity:** 7,0 g/l

**pH:** 3,21

**Reducing Sugar:** 1,8 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Clear citric.

**Aroma:** Fresh white fruits with citric notes.

**Palate:** Fresh, firm, elegant, long finish.

**Ideal Consumption Date:** 2014-2016

**Formats Available:** 750 ml