



SYRAH 2011

Philosophy: 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: 2011 has been recognised as a memorable year for all the winemaking regions in Portugal. Milder than normal temperatures in spring and summer lent our wines intensity, balance and freshness.

Viticulture:

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

Average age of vines: 13 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 2013.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,75 gr/l

pH: 3,52

Reducing Sugar: 2,7 g/l

Winemakers: David Baverstock and Luís Patrão.

Colour: Opaque.

Aroma: Compact with toasted notes and a touch of roasted coffee.

Palate: Ripe dark fruits with sinewy tannins and acidity that leads to a very long finish.

Ideal consumption date: 2014- 2021

Formats available: 750 ml.