



DEFESA DO ESPORÃO

Red Wine 2019

Regional Alentejano

Concept: A contemporary wine, with an elegant and intense profile. These wines express the character of selected and distinct parcels on the Estate.

Harvest: Temperatures during the 2019 agricultural year were within the average of the last 20 years, while rainfall was below the average values for the same period. Between spring and early summer, the temperatures were higher than in 2018, leading to considerable phenological development of the vines, which resulted in the harvest beginning 2 weeks earlier than the previous year. The summer registered lower temperatures in the veraison phase, enabling a constant and homogenous ripening, the ideal conditions to produce outstanding raw material.

Agriculture: Soil Type: Granite/schist origin with clay/loam structure.
Vineyard Age: 13 years.

Grape Varieties: Touriga Nacional, Syrah.

Vinification: Each variety harvested separately, destemmed, crushed, temperature controlled alcoholic fermentation (22-25°C) in stainless steel tanks, pressed, followed by malolactic fermentation in stainless steel tanks.

Bottling: As of March 2020

Technical Information:

Alcohol / Volume: 14.2%

Total Acidity: 6.00 g/l

pH: 3.62

Reducing Sugar: 1.6 g/l

Format: 750 ML.

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Intense ruby colour.

Aroma: Intense berry and red plum aromas, with some notes of fresh woods.

Palate: Rich and intense, with a vibrant texture. A long and balanced finish.

Awards & Critiques:

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