



PALMEIRAS VINEYARD

ALICANTE BOUSCHET 2013

DOC Alentejo

Concept: Wines produced only in exceptional years. Made from singular grape parcels from the estate vineyards that express the unique potential and character of the individual grape variety.

Harvest Year: 2013 had a rainy spring, followed by a dry summer with high temperatures during the day, offset by chilly evenings, allowing consistently ideal ripening of grapes.

Viticulture: The Palmeiras vineyard was planted in 1996 at Esporão's Herdade dos Perdigões on a hill with deep, dark limestone-based soils with clay-like texture. The hill offers good sun exposure, while the vineyard's good drainage allows the Alicante Bouschet grape variety to ripen evenly, producing concentrated and intense wines.

Grape Variety: Alicante Bouschet.

Vinification: Fermentation with controlled temperatures (28 °C) in small stainless steel tanks.

Ageing: 12 months in a 5,000-litre French oak vat, followed by 18 months in the bottle.

Bottled: July 2015.

Chemical analyses

Alcohol: 14%

Total Acidity: 6,9 g/l

pH: 3,54

Reducing Sugar: 3,0 g/l

Formats Available: 750 ml.

Winemakers' notes by: David Baverstock and Luís Patrão.

Colour: Deep, concentrated colour.

Aroma: Complex varietal aroma with black plum, dark chocolate and slight leather notes.

Palate: The classic tannic structure is complemented by intense fruit and a long, spicy finish.