



ESPORÃO COLHEITA RED 2015

Regional Alentejano

Concept: To blend a wine exclusively produced from organically grown grapes on the Esporão estate, expressing the tipicity of the vintage, the different soils where the vineyards are planted and grapes varietal characters.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Vineyard: certified in organic production.

Soil type: Granite and schist stone, clay loam soil

Average age of vines: 6 years old.

Neighbouring parcels of Touriga Franca and Cabernet Sauvignon in the same vineyard.

Grapes Varieties: Touriga Franca, Cabernet Sauvignon.

Vinification: Cofermentation began in marble lagares, with foot treading and finishing in cement tanks, with temperature control 22-25°C. Malo lactic fermentation and ageing occurred in the same cement tanks for 6 months, allowing for microoxidation and respect for the character of this unique wine.

Bottling: August 2016

Chemical Analyses:

Alcohol: 14%

Total Acidity: 7,1 g/l

pH: 3,59

Reducing Sugar: 1,5 g/l

Formats Available: 750 ml

Wine makers: David Baverstock and Luis Patrão.

Colour: Deep, concentrated ruby.

Aroma: Fresh red berry fruits with plum and blueberry notes.

Palate: Rich fruit flavours, elegant style, balanced and persistent.

Dense fruit with Touriga Franca providing body and flavor, well supported by the structure and acidity of Cabernet Sauvignon.

Together, these varieties provide a wine with vibrancy and a creamy texture, with persistent finish.