



ESPORÃO COLHEITA

RED- 2020 - Regional Alentejano

Concept: Wine with sense of place, intense, direct, and vibrant. Expresses the typical features of the vintage year, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

Harvest Year: The agricultural year of 2020 registered temperatures slightly higher than the last 21 years, while the precipitation values were identical to the values registered in the same period. With a mild and rainy winter and spring, there was a good replenishment of the water reserves in the vineyard, which resulted in a good vegetative growth in relation to 2019. The summer was very hot and dry, with very high temperatures in the month of July that translated in anticipation of the harvest in about 2 weeks compared to the previous year. The climatic conditions recorded in the *Véraison* period favored gradual maturation, which allowed for a selective harvest favoring the expression and quality of each variety.

Viticulture: Vineyard with certified organic farming.
Soil Type: Granite/schist origin, with loamy clay structure.
Average vineyards age 13 years.

Grape varieties: Touriga Nacional, Aragonez, Touriga Franca, Cabernet Sauvignon and Alicante Bouschet.

Vinification: Co-fermentation of the different varieties in concrete tanks, controlled temperatures (22 to 25°C), following malolactic fermentation.

Maturation: In concrete tanks for 6 months, with unique micro-oxygenation conditions provided by this type of tank aim to preserve the wine's character, followed by minimum 4 months in the bottle.

Bottling: from November 2021

Technical information:

Alcohol/volume: 14%
Total Acidity: 6,23 g/l
pH: 3,6
Reducing sugar: (g/L): 1,8 g/l

Available Formats: 750 ml, 5l

Winemakers notes by: David Baverstock and Sandra Alves

Color: Clear appearance, concentrated ruby color.

Aroma: Blueberries and spice notes.

Palate: Fresh and balance, with a silky and appealing texture, where ripe fruit predominates with an elegant and persistent finish.

Awards & Critiques:

Wine Spectator

Smart Buy

Colheita 2015

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