

## ESPORÃO PRIVATE SELECTION 2013 RED

### DOC Alentejo

**Concept:** Private Selection Red is a continuation of Esporão Garrafeira Red which was first launched in 1987. Initially, it was a selection of the best barrels of Esporão Reserve Red, but with time and a better understanding of our own grapes, the wine evolved into a selection of the best parcels from our estate vineyards. At the end of the 90s decade, we built a boutique winery exclusively for producing this wine, giving it the care and attention it deserved. Private Selection is our concept of the classic Alentejo Garrafeira: intense, complex and rich aromatics without excesses and a well balanced palate with structure for long term ageing.

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

**Vineyards:** The blend is predominantly Alicante Bouschet, Aragonez and Syrah. Each variety is grown in a distinct part of our estate vineyards where, with a more concise viticultural approach, we can achieve a pure expression of each variety. Aragonez originates in the Canto do Zé Cruz vineyard, planted in 1980. The soils are clay-loam with stony outcrops of granite. Perhaps because of its age, this is the last of the Aragonez parcels to be harvested, allowing for a longer phenolic maturation period and a wine with perfume and vibrancy. Syrah comes from the Telheiro vineyard planted in 1998. The soil is of schistous origin, stony and skeletal. Berries are very small and oval shaped, and because of the poor nature of the soil, yields are extremely low, resulting in wines of great power and concentration. Alicante originates from the Palmeiras vineyard in the neighbouring Perdígões estate and was planted in 1996. It is a hillside vineyard with deep clay soils. Despite this variety being a high yielder, the exposition of this vineyard and good drainage conditions, coupled with bunch thinning, allows for more balanced yields with concentrated berries and wines with great intensity.

**Vinification:** Each variety was vinified and aged separately. Syrah and Aragonez were fermented in small open stainless steel fermenters with regular pumpovers and foot treading employed during the fermentation phase. Alicante is fermented in a small static closed fermenter with regular pumpovers. This is a milder fermentation regime because of the softer skin of this variety and the potential for over extraction. After pressing, the varieties are kept separate to assess their quality potential. Malolactic fermentation takes place naturally in the barrel. Ageing takes place in 30% new and 70% used one year old 225 liter French oak barrels. After 18 months ageing, with only one transfer after the completion of the malolactic fermentation, the final blends are made. Bottling was done on 25th June 2015 with only a light pre filtration and no fining.

### Chemical Analyses:

Alcohol: 14,5%  
Total Acidity: 6,80 g/l  
pH: 3,55  
Reducing Sugar: 2,2 g/l

**Formats Available:** 750 ml, 1,5l.

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Deep, dense dark red.

**Aroma:** Dark berry fruits, mainly blackberries, mocha and dark chocolate notes, smoke and leather complexity.

**Palate:** Deep and dense fruit on palate, creamy texture, good supporting tannin structure, long and persistent finish.

