



## ESPORÃO

RED RESERVE 2013

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**Philosophy:** The first wine made by Esporão in 1985. Made from estate grown grapes, shows the consistency and the rich, ripe fruit characters which are typical of the best Alentejo red wines.

**Harvest Year:** An excellent year for red wines in our region. Lower than average rainfall contributed to a smaller crop with high quality, concentrated grapes.

**Viticulture:**

**Soil Type:** Clay loam soils with granite and schist mother rock.

**Average age of vines:** 15 years.

**Grapes Varieties:** Aragonês, Trincadeira, Cabernet Sauvignon, Alicante Bouschet.

**Vinification:** Each variety handpicked and vinified separately, fermented in open tanks with robotic plunging and temperature control (22-25°C), membrane pressed, malolactic fermentation in stainless steel tanks.

**Maturation:** Matured for 12 months in 70% American oak and 30% French oak barrels. Following bottling, the wine was aged for at least 8 months before market release.

**Bottling:** March 2015.

**Chemical Analyses:**

**Alcohol:** 14,5%

**Total Acidity:** 6,46 g/l

**pH:** 3,52

**Reducing Sugar:** 2,0 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Deep, dark red, opaque centre.

**Aroma:** Focused dark berry fruits with toasty notes.

**Palate:** Full bodied, textured palate, well structured tannins. Solid and dense with great potential for bottle maturation.

**Ideal Consumption Date:** 2016-2022

**Formats Available:** 750 ml, 1,5 L, 3 L.