



ESPORÃO

RED RESERVE 2015

DOC Alentejo

Concept: 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: 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 allowed for excellent quality grapes, producing wines with intense, persistent, aromatic fruit.

Viticulture:

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

Average age of vines: 17 years.

Grape Varieties: Aragonez, Trincadeira, Cabernet Sauvignon, Alicante Bouschet.

Vinification: Each variety handpicked and vinified separately, fermented in stainless steel tanks with manual pumpovers alongside 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 60% American oak and 40% French oak barrels. Following bottling, the wine was aged for at least 8 months before market release.

Chemical Analysis:

Alcohol: 14,5%

Total Acidity: 6,2 g/l

pH: 3,55

Reducing Sugar: 2,5 g/l

Formats Available: 750 ml, 1,5l, 3l, 5l.

Wine makers: David Baverstock and Sandra Alves.

Colour: Intense ruby.

Aroma: Aromas of dark Plum preservatives, fresh minty and spicy notes with some clove hints. Complex and persistent bouquet.

Palate: Balanced on the palate, with velvety tanins full of character, in harmony with the fruit that is the protagonist in an intense and elegant finish.