

ESPORÃO RESERVA

RED – 2017 – DOC Alentejo

Concept: The first wine made by Esporão in 1985. Obtained from grapes from Herdade do Esporão, it exhibits the typical consistency and rich character of the best Alentejo wines. Label illustrated by António Poppe.

Harvest: Autumn and winter were colder and rainier than in the previous year, with higher levels of rainfall and lower temperatures between November and February. Even so, temperature and rainfall were consistent with the average for the last 18 years. Spring saw higher temperatures than in 2016, leading to earlier phenological states. The hot, dry spring ensured the healthy development of the grapes. Summer began hotter than in 2016 (+2.0°C), which led to an earlier beginning of the ripening period. The months of August and September saw lower temperatures than in 2016, resulting in faster ripening of the grapes and higher levels of sugar, which produced more full-bodied white wines, with hints of mature fruit, and rich and concentrated red wines.

Viticulture:

Soil Geology: Granitic transitioning to paraschist, open clay structure.

Mean age of the Vineyards: 20 years.

Varieties: Blended wine, with the Aragonez, Trincadeira, Cabernet Sauvignon and Alicante Bouschet varieties predominant.

Vinification: Separate harvesting of each variety, destemming, crushing, alcoholic fermentation in stainless steel vats, concrete vats and small marble wine presses with controlled temperatures, pressing, followed by malo-lactic fermentation in a stainless steel vat.

Ageing: 12 months in American oak (60%) and French oak (40%) kegs. After bottling, they spend a further 8 months ageing in the bottle.

Bottling: June 2019

Technical Information:

Alcohol / Volume: 14,5%

Total Acidity: 6,62 g/l

pH: 3,55

Reducing Sugar: 1.9 g/l

Format: 750 ml, 1,5lt, 3lt, 5lt

Winemakers' Notess: David Baverstock & Sandra Alves

Colour: Intense ruby red.

Aroma: Exhibits hints of wild berries and blueberry fruit compote, enveloped in coffee, black pepper and a faint toasted aroma from the keg.

Palate: In the mouth, it is intense and dense, but with robust tannins, affording it structure and complexity and suggesting good potential for ageing in the bottle.

Awards & Critiques:

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