



MORETO AMPHORA WINE

Red Wine 2018

DOC Alentejano

Concept: To restore the tradition of producing amphora wines.

Harvest: After a dry and cold winter, a rainy spring followed, restoring the proper moisture levels in the soil to initiate the vegetative cycle. The fact that temperatures in the spring, and until mid-summer, were milder than in previous years, somewhat delayed the entire cycle, but enabled good plant development. At the beginning of August, a heat wave that lasted five consecutive days, with temperatures above 43 degrees and strong gusts of wind, caused severe damage to the varieties that are more sensitive to this type of weather, leading to production losses. However, most of our vineyards, which are planted primarily with varieties better adapted to these conditions, ripened slowly and regularly, ideal to preserve the freshness and aromatic intensity of the white wines, and texture, concentration and complexity of the red wines.

Agriculture:

Ungrafted vines planted in sandy soils.
Soil Type: Schist origin with sandy loam texture.
Vineyard age: 80 years.

Grape Variety: Moreto

Vinification: Partially destemmed and fermented with wild yeasts in amphorae lined with resin. The wines were kept in contact with the wine pulp until 20 November 2017, and malolactic fermentation occurred in the amphorae. Basket pressing.

Bottling: April 2019

Technical Information:

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

Format: 750ml.

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Bright ruby.

Aroma: Ripe, fresh fruit, with predominance of red berries, notes of woods and spices.

Palate: Firm on the palate in a sealed, elegant and intense combination.

Awards & Critiques:

Find out more at www.esporao.com and follow our feed @esporaoorld