

ESPORÃO

VINHO DE TALHA

TINTO 2022 • DOC Alentejo



Amphora wines is a legacy left by the Romans in Alentejo. We decided to restore this tradition, by using old amphorae, to vinify grapes from old vines for Granja-Amareleja sub-region.

HARVEST YEAR

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety

VITICULTURE

Old ungrafted vines planted in sandy soils from the Granja-Amareleja sub-region

Soil Type: Schist origin with sandy loam texture.

Vines age: average 50 years.

GRAPE VARIETIES

Moreto

VINIFICATION

Partially destemmed and fermented in amphorae lined with resin, olive oil, bee wax and pez. The wines were kept in contact with the wine pulp until 14th November 2022*, Vertical press.

BOTTLING

June 2023

TECHNICAL INFORMATION

Alcohol/volume: 14%

Total Acidity: 5,5 g/l

pH: 3.58

Total sugar: 0,3 g/l

AVAILABLE FORMATS:

750 ml

WINEMAKERS NOTES

SANDRA ALVES / JOÃO RAMOS

COLOUR:

Bright ruby.

AROMA

Intense and complex. With notes of ripe red fruit and subtle earthy hints, characteristic of amphora

PALATE

Good mouth feel, with a balance between rusticity and elegance

AWARDS & REVIEWS:

Robert Parker

Parker/ Wine Advocate

94 pts | 2019