

# ESPORÃO

VINHO DE TALHA

RED 2023 • 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 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn -Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring-Summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

## 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 28th November 2023\*, Vertical press.

## BOTTLING

July 2024

## TECHNICAL INFORMATION

Alcohol/volume: 13%

Total Acidity: 5,2 g/l

pH: 3.61

Total sugar: 0,7 g/l

## AVAILABLE FORMATS:

750 ml

## WINEMAKERS NOTES

JOÃO RAMOS & JOSÉ LUIS MOREIRA DA SILVA

## 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

Wine Enthusiast

94 pts | 2022