



## ESPORÃO

RED RESERVE 2014

### 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:** An excellent year for red wines in our region. Lower than average rainfall contributed to a smaller crop with high quality, concentrated grapes.

### Viticulture:

Soil Type: Clay loam soils with granite and schist mother rock.  
Average age of vines: 15 years.

**Grapes 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.

**Bottling:** April 2016.

### Chemical Analyses:

Alcohol: 14,5%  
Total Acidity: 6,7 g/l  
pH: 3,50  
Reducing Sugar: 2,4 g/l

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

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Deep, dark red, opaque.

**Aroma:** Spicy red berry fruits with subtle oak complexity.

**Palate:** Full bodied, textured palate, well structured tannins. Solid and dense with great potential for bottle maturation.