

DUAS CASTAS

WHITE 2016

VINHO REGIONAL ALENTEJANO

Concept: An annual challenge for the winemakers to find two grape varieties from that harvest which combine to show a well balanced wine with distinctive character and flavor.

Harvest year: Spring had lower temperatures and higher humidity than in previous years - ideal climatic conditions for fungal diseases in the vines, implying increased care in the vines to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvesting took place about 10 days later than usual. Warm temperatures continued throughout the harvest period, but the grapes arrived with excellent quality, with moderate sugar levels and acidity a little lower than the average of previous years.

Viticulture:

Soil Type: The variety Roupeiro derives from soils of granitic origin and Viosinho from transition granite/schist soils with a loamy texture.

Average age of vines:

Roupeiro (Paus Altos vine, at Herdade do Esporão): 23 years
Viosinho (Enoturism vine, at Herdade do Esporão): 9 years

Grape Varieties: Roupeiro (50%), Viosinho (50%).

Vinification: Whole bunch pneumatic pressing, cold settling, temperature controlled stainless steel fermentation (14°C), ageing on fine lees, stabilization, filtration.

Maturation: In tanks on fine lees.

Bottling: January 2017.

Chemical Analyses:

Alcohol: 13,5%
Total Acidity: 6,5 g/l
pH: 3,26
Reducing Sugar: 1,9 g/l

Formats Available: 750 ml.

Wine makers notes by: David Baverstock and Sandra Alves.

Colour: Crystal clear citric.

Aroma: Mainly citric aromatics with grapefruit and floral notes.

Palate: Fresh, rich and full bodied with a light mineral touch and a long and persistent finish.

