



ARCO DO ESPORÃO

RED 2013

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Philosophy: A wine for all occasions. The profile is balanced and gastronomic, highlighting the best aromas and flavours of Alentejo grapes.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Granit origin with some schist, clay loam structure.

Average age of vines: 11 years.

Grapes Varieties: Aragonês, Syrah, Touriga Nacional.

Vinification: Destemming, crushing, fermentation temperature control in stainless steel tanks, membrane pressing, malolactic fermentation in stainless steel tanks.

Bottling: November 2014

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,50 g/l

pH: 3,66

Reducing Sugar: 1,9 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Bright, deep ruby.

Aroma: Vibrant youthful red berry fruit with bergamot notes.

Palate: Rich and generous silky fruit, long finish with balancing acidity.

Ideal Consumption Date: 2015-2017

Formats Available: 750 ml.