QUATRO CASTAS
RED 2017

Regional Alentejano

Concept: A challenge for the winemakers to find four grape varieties that, in this year, present the best harmony and, when combined, produce a complex and distinctive wine profile.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. Spring featured higher temperatures than in 2016, leading to earlier phenolic stages. A hot and dry spring ensured healthy grape development. Summer began hotter than in 2016 (+2,0 ºC), leading to earlier maturation. Temperatures in August and September were lower than in 2016, making grapes ripen more quickly and producing higher sugar levels, which led to more full-bodied white wines with notes of ripe fruit, and red wines that are rich and concentrated.

Agriculture:
Soil Type: schist origin with clay/loam structure.
Average Vineyard Age: 16 years.

Grape Varieties: Touriga Nacional, Alicante Bouschet, Syrah, Alfrocheiro.

Vinification: temperature controlled fermentation (22 a 25ºC) in concrete tanks and stainless steel vats.

Ageing: aged for 6 months between concrete tanks, stainless steel vats and French oak barrels, followed by another 6 months in the bottle.

Bottling: July 2018

Technical information:
Alcohol / Volume: 13.5%
Total Acidity: 6.5 g/l
pH: 3.6
Reducing Sugar: 1.9 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: clear, garnet colour, intense and concentrated.

Aroma: refined and vibrant aromas from the Alfrocheiro combined with notes of violet and dark fruit from the Touriga Nacional.

Palate: on the palate, the Alicante Bouschet lends a velvety and firm structure, while the Syrah consolidates intensity, creating an elegant and balanced combination.

Awards & Critiques:

Find out more at www.esporao.com and follow our feed @esporaoworld

ESPORÃO