

# TORRE

DO ESPORÃO

RED 2017 • GARRAFEIRA



**Torre of Esporão is the ultimate expression not only of the singularities of the harvest year but also the expertise of those who produce the wine, combined with the unmatched nature of the land. Made to last, this wine represents Esporão's ambition to make the finest wines that nature can provide, in a responsible and inspiring way.**

**HARVEST YEAR** Autumn and winter were colder and rainier than the previous year, with the highest rainfall and lowest temperatures occurring between November and February. Still, both temperature and precipitation fell within the 18-year average. Spring temperatures exceeded those of 2016, accelerating the growth stages. A hot, dry spring ensured healthy fruit growth. Summer temperatures began warmer than 2016 (+2.0°C) and hastened the onset of ripening. Lower August and September temperatures further quickened ripening and increased sugar levels, resulting in full-bodied white wines with ripe fruit notes and rich and concentrated reds.

**VITICULTURE** Herdade do Esporão (75%): Canto do Zé Cruz Vineyard (Aragonez). Planted in 1980 at an altitude of 200 meters. Sandy-loam soils with some stones from the granite bedrock which abruptly yield to clay 20 meters down. Rochedo Vineyard (Touriga Franca). Planted in 2005 at 200 meters altitude. Soils transition from schist to granite with sandy- and clay-loam textures. Badeco Vineyards (Touriga Nacional) Planted in 1988 at 200 meters altitude. Schist soils with a light to silty texture. **Herdade dos Perdigões** (15%): Palmeiras Vineyard (Alicante Bouchet). Planted in 1996 at 225 meters altitude. Very deep clay soils with good drainage. **Propriedade dos Lavradores** (10%): Machuguinho Vineyard (Alicante Bouchet). Planted in 2003 at 400 meters altitude where sandy, granite soils predominate.

ESPORÃO

## GRAPE VARIETIES

Aragonez (40%), Touriga Franca (30%), Alicante Bouschet (25%), Touriga Nacional (5%).

## VINIFICATION

Throughout the harvest, maturation rates were closely and meticulously monitored so that each parcel and each grape variety was picked separately in due regard for its location and individual characteristics.

In 2017, Aragonez was harvested on 21 August, earlier than usual. Touriga Franca and Touriga Nacional only reached the winery on 11 September, while the Alicante Bouschet arrived from Perdigões on 14 September and from Lavradores on 29 September.

Following the harvest, the Aragonez grapes started their fermentation in marble *lagares* (troughs) with foot treading

before heading to concrete vats for malolactic fermentation and were then transferred to 5000-litre tanks for ageing. The Touriga Franca and Touriga Nacional were fermented together in marble lagares with foot treading and then transferred to 500-litre, 2nd year, French oak barrels for both malolactic fermentation and 18-months ageing. The grapes from both Alicante Bouschet plots were fermented separately in concrete vats. Malolactic fermentation took place in new, 500-litre French oak barrels, where they were aged for 18 months.

## AGEING

18 months in either 500-litre, new and 2nd-use French oak barrels or in 5000 litre tanks. Another three years' ageing in bottle followed.

## BOTTLED

July 2019

## TECHNICAL INFORMATION

Alcohol / Volume 14,5%

Total Acidity 6,45 g/l

pH 3,62

Reducing Sugar 2,8 g/l

## AVAILABLE FORMATS

750 and 1500ml

## WINEMAKERS' NOTES:

DAVID BAVERSTOCK / SANDRA ALVES

## COLOUR

Dense, almost opaque

## AROMA

Complex and concentrated with notes of blue berries plus dark chocolate liqueur, liquorice and a hint of fresh mint. Very well integrated notes of spice and oak

## PALATE

In the mouth it is deep, compact, creamy, dense and precise, satiny in texture, with a long finish that's full of character.

## AWARDS & REVIEWS :

Wine Enthusiast

95 pts | 2011

Wine Advocate / Robert Parker

95 pts 2007 | 2011

# ESPORÃO