



HERDADE DA COMPORTA

Wines

FICHA TÉCNICA

VINHAs Da comportA RED 2013



Classification

Vinho Regional

Soil

Sandy

Region

Península de Setúbal

Winemaker

Eng^o Francisco Pimenta

Location

Herdade da Comporta/Portugal. Just a short distance from the Atlantic Ocean, our vines of 35 hectares (26 hectares of red grapes and 9 hectares of white grapes), enjoy a mild coastal climate, which makes for balanced ripening. The vineyard lies in a valley running from east to west, with good sun exposure and surrounded by umbrella pines, which protect it from the strong summer winds. The soil and weather conditions promote excellent vine health, resulting in sound, high-quality grapes grown by the 'integrated production' method.

Alcohol Content 13.5%

Volatile Acidity 0.57 g/l (acetic acid)

Total Acidity 5.20 g/l (tartaric acid)

pH 3.79

Residual Sugar 2.6 g/l

Dry Extract 29.7 g/l

Grape Varieties

Aragonez 60%, Trincadeira 40%

Colour

Ruby

Aroma

Elegant and lasting with mingling notes of fruit with elements of wood ageing.

Bottled

Abril 2014

Tasting Note

Silky, full and fresh with a long and harmonious finish.

Number of Bottles

40,000

Food Pairing Suggestions

Red meats with low seasoning and cod fish dishes.

Ideal Drinking Temperature

Between 16°C and 18°C

The Vineyard Year

The summer of 2013 was warmer than average. For the three months from June to August, temperatures averaged around 22°C. Rainfall was lower than normal; it was an extremely dry summer. September was hot and dry, except for the last five days when 60 mm of rain was registered. The average air temperature was 22°C, with maximum temperature exceeding 30°C on many days. October was also warmer than normal, but at the same time was a rainy month, with around 170 mm of rainfall.

Winemaking

We combined our best Aragonez and Trincadeira. The wine was fermented in lagars (shallow, open vats) of 9,000 kg capacity, and partially staged in wood barrels for 3 months.

