

RISO from Sousa Otto & Friends - 2010

More than just a wine...

It is an intriguing place next to the Guadiana river's right bank, where the land, winemaking techniques, supervision and maturation control, demand for quality and thoroughness in all processes, the will to simply make something unique!

There is also a spirit of sharing, as we are able to depict from the back label: *"On 7th September we began grape harvesting. On this day we paid homage to someone who has greatly inspired us; summoning us for the purpose of Life and Festivity. This person is António de Souza-Cardoso who would be 87 years old, had he been amongst us today. He was a collector of affections, friends and emotions. Through him we honour our Parents and Grandparents who taught us the transcendent value of our Land and our Family. We insist being us, relatives and friends, to do the grape picking from this blessed land, a harvest that joins generations and celebrates true friendship".*

Ultimately, Riso (in moderation) is therapy in the essence!

M. de Sousa Otto, January 2012

TECHNICAL SPECIFICATIONS

Region:

Alentejo/ Quintos

Classification:

Alentejo Regional Wine

Grape Harvest:

2010

Wine year:

In contrast to previous years, winter and spring were especially abundant in rain, which replaced the water to the ground. This factor combined with the budding process and grape berry colouring, did not affect the vines as far as health is concerned. However, it did slow down the growing cycle and as a result grape harvesting was somewhat delayed. This took place in the second week of September when the grapes had reached optimal maturing.

Grape varieties:

Touriga Nacional (84%) and Sousão (16%)

Vinification and Maturing:

Manual Harvest for box of 12 Kg. followed by another selection on a conveyor for stem removal and soft squeezing, the grapes are fermented in a vat under controlled temperatures. Then extended maceration takes place. Aged in French (75%) and American (25%) new oak barrels for 12 months.

Wine analysis:

Alc. / vol. = 13,2%;
Total acidity = 5,0 g/l;
PH = 3,64

Production:

2.529 bottles 0,75l
273 bottles 1,5l



Bottled:

December, 2011 (22.12.2011)

Tasting note:

The wine is ruby in colour and with fine depth. The aroma is intense and complex, dominated by ripe red fruit, floral and violet, balsamic and resin, tobacco box and cedar, with a slight hint of coco, characteristic of good aging. The wood, of prime quality, is well present. In the mouth it shows good structure, firm tannins and good texture, acidity is well integrated, presence of ripe red fruit and pepper, with a persistent ending and great harmony.

Wine-matching:

We are dealing with a "gastronomic" and quiet versatile wine, as it "weds" well ranging from baked fish to boiled stone bass, to even lamb chops or *tripas à moda do Porto* (a traditional stew made with tripe, butter beans and smoked pork).

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