

# RISO de Sousa Otto & Friends - Colheita Especial 2013

To be great, be whole: exclude  
Nothing, exaggerate nothing that is you.  
Be whole in everything you do.  
The whole moon gleams in every pool,  
it rides so high.  
*Ricardo Reis*

Miguel de Sousa Otto, February 2014

## TECHNICAL SPECIFICATIONS

### Region:

Alentejo / Quintos

### Classification:

Vinho Regional Alentejano

### Harvest year:

2013

### Wine year:

Heavy precipitation characterized the winter of 2012 and lasted up to march 2013. Ground water reserves were restored after 2 years of relative drought. The temperatures were slightly below average up to the end of may, beginning of june, which resulted in a substantial delay of the vegetative cycle of the wine. The months of july and august, very hot and dry, causing a slight acceleration, which however was not enough to recover from the original delay.

The harvests could then only take place in late september.

### Grape varieties:

Alvarinho, Arinto, Antão Vaz.

### Vinification and maturing process:

Manual harvested, in small boxes, made during the morning, just before dawn. Grapes destemmed, gently crushed and cooled to 10 ° C. Cold maceration, at the same temperature for about 6 h, then pressing in vacuum frame. Settling / Clarification static for 24h. Fermentation at a controlled temperature of 16 ° C. Short stage period over fine lees.

### Wine analysis:

Alc./ vol = 12,6%;  
Total acidity = 5,6 g/l;  
PH = 3,19

### Production:

5.400 bottles of 0,75L

### Bottled:

February 2014



Revelation Producer of the Year

### Tasting notes:

Bright Citrine Color

Intense nose with good minerality, citrus aromas, slightly floral and strong presence of white fruits.

In the mouth it has good volume, lively and very well integrated acidity, which gives it a remarkable freshness, notes of white fruit and some minerality, with a very long and balanced finish.

### Wine-matching:

RISO white wine, by its structure, minerality and aromatic complexity is the perfect pairing for the best fish in the world: the Portuguese fish. It also combines perfectly with sushi dishes and with the São Jorge cheese, oysters and seafood risotto.