

# RISO de Sousa Otto & Friends - Colheita Especial 2012

We dedicate this Riso 2012 to "friendship"- personified in António de Sousa Otto and Eric Coppieters't Wallant, who turned 80 in 2012.  
Two friends, like brothers, with a memorable story of friendship.

M. de Sousa Otto, February 2014

## TECHNICAL SPECIFICATIONS

### Region:

Alentejo / Quintos

### Classification:

Vinho Regional Alentejano

### Harvest year:

2012

### Wine year:

2012 was a very dry year, with low rainfall, during the winter, spring and summer, except for some light rain, during the pre-flowering period. There was a delay in sprouting of about three weeks that affected the maturation of the grapes. From the point of view of plant health, it was an excellent year and has not been necessary to make many treatments. The whole of the grapes was in very good health status.

### Grape varieties:

Touriga Nacional, Syrah, Alfrocheiro and Sousão.

### Vinification and maturing process:

The harvest is done manually using 12Kg boxes to collect and transport the grapes. Follows a manual selection and stem removal process on a conveyor and the initial soft squeezing of the grapes, that are left to ferment under controlled temperatures. The mix is then subject to final maceration and secondary fermentation.

The wine is then left to age in French (75%) and American (25%) oak barrels for 10 months to achieve final maturity.

### Wine analysis:

Alc./ vol = 13,5%;  
Total acidity = 5,6 g/l;  
PH = 3,69

### Production:

11.600 bottles of 0,75L

### Bottled:

February 2014



Revelation Producer of the Year

### Tasting notes:

Ruby color with good depth.  
Aroma of good intensity, with emphasis on balsamic notes of cedar, tobacco case and resin, pepper and clove spices, ripe red fruit and a very well integrated wood.  
In the mouth it has good volume, good acidity, good quality tannins, very obvious red fruit, with a long and complex finish.

### Wine-matching:

This is a "gastronomic" wine as it combines well from a fish in the oven to a black pork meat. Paring beautifully with a mushroom risotto and also with goat cheeses