

RISO de Sousa Otto & Friends - Colheita Especial 2013

We dedicate this RISO 2013 to long lasting relationships.

M. de Sousa Otto, February 2015

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:

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 = 13,6%;

Total acidity = 5,7 g/l;

PH = 3,58

Production:

16.400 bottles of 0,75L

Bottled:

June 2015



Tasting notes:

Ruby color with good depth.

Aroma of good intensity, with emphasis for red fruits such as cassis and black as the plum, spicy pepper and cinnamon, light cocoa and chocolate fruit of a good maturity, discreet and well integrated wood.

In the mouth it has a good volume, good quality tannins, lively acidity that gives it freshness good, black and red fruit notes, with a long, complex finish.

Wine-matching:

We are dealing with a "gastronomic" wine as it combines well with baked fish; lamb chops; dry cod cooked " Portuguese style"; as well as with chèvre.