



HOWARD'S FOLLY

2018 SONHADOR BRANCO



Grapes: Field blend

Region:

Produced in Portalegre to the north east of the Alentejo on the granite foothills of the São Mamede mountains, where cooler temperatures, along with many old vines, gives complexity and freshness.

Harvest information:

Handpicked /transported in 15kg plastic crates Yield: 4-5 tons/hectare.

Vinification:

Bunch sorted prior to destemming and crushing. 48hr cold settling. 15% of the blend fermented and in new French oak barrels (500 L).

Ageing/Finishing:

4 months ageing on light lees.

Bottled in May 2019

Winemaker's Notes:

Complex aromas of citrus fruit, lychees, and a hint of toast. Richly structured palate with creamy texture and good fruit depth, fresh acidity giving balance and adding to a long finish. Partial barrel ageing in new French oak barrels giving enhanced complexity.

Alcohol
13,3%

Total acidity
6,2 gm/l

Volatile acidity
0,32 gm/l

pH
3,2

Total sulfur
120 mg/l

Howard's Folly is a small producer of wine from the Alentejo region of Portugal. The winemaker, David Baverstock, is an Australian by nationality but long time Portuguese resident who is credited with revolutionizing the Portuguese wine industry by introducing new world techniques to old world material.

He has won the Portuguese Red Wine Trophy at both the 1999 and 2002 International Wine Challenges, as well as winemaker of the year (Portugal) 1999, the first non Portuguese Winemaker to do so. He is the head winemaker for the world famous Herdade do Esporão.