



HOWARD'S FOLLY

2015 RESERVA

Grapes:

70% Syrah; 30% Alicante Bouschet.

Region:

Produced in Portalegre to the north east of the Alentejo on the granite foothills of the São Mamede mountains. The combination of cool, high altitude grapes and granite soils combine to give wines of great finesse with structure, intense aromas and freshness.

Harvest information:

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

Vinification:

Destemmed, gentle crushing, fermentation in small 4 ton stainless steel tanks with regular pump overs and delestage, temperatures 23-25 °C.

Ageing/Finishing:

12 months ageing in a mix of new and aged French oak barrels.

Bottled in June 2017

Winemaker's Notes:

Complex dark berry fruit aromas with earthy, balsamic notes. Smooth, textured, multi layered palate with firm tannins and a long, persistent finish.



Alcohol
14,5%

Total acidity
5,84 gm/l

Volatile acidity
0,63 gm/l

pH
3,58

Total sulfur
53 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.