



HOWARD'S FOLLY



HOWARD'S FOLLY THE 2016 SONHADOR RED

Grapes:

30 % Alicante Bouschet; 30% Syrah; 30% Aragonês;
10% Touriga Nacional

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:

Stainless steel tanks and used oak barrels for 9 months.
Bottled in August 2017

Winemaker's Notes:

Ripe red berry and silvestre fruits, cherries and plums, with some black pepper spice. Layers of youthful fruit on a well structured palate, rich, smooth, silky texture. Lovely acid balance to finish, highlighting the cool climate of our Portalegre vineyards.

Alcohol
13,9 %

Total acidity
5,3 g/l

Volatile acidity
0,55 g/l

pH
3,66

Total sulfur
58 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.