FORAL DÉVORA



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DOC Alentejo - Évora

Late Harvest 2016

Foral de Évora is a brand rooted in the winemaking history of the Évora region, as documented by the charter granted to the city by King Manuel I in 1501. Honoring this longstanding winemaking tradition, Fundação Eugénio de Almeida brings this wine into the story of the region's history. At its heart, the wine expresses the terroir of Évora.

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Grape Varieties: Roupeiro (75%) and Semillon (25%)
Soil Type: Granite
Analytical Data: Alcohol (%) – 13,0; Total Acidity (g/l) – 6,5 pH – 3,21; Total Sugars (g/l) – 96,3
Vine Age: 30 years

Harvest: The 2016 growing season was marked by a balanced spring, with seasonally normal temperatures and rainfall distributed evenly throughout the season. However, vine fertility was low, and ripening occurred somewhat later than in recent years. This delay brought wetter, milder autumn mornings, creating the conditions for overripening and the extensive development of the fungus essential to the production of late-harvest wines.

Winemaking: Carefully selected grapes with the spontaneous development of noble rot (Botrytis cinerea) provided a distinctive foundation of acidity and complexity. The grapes underwent gentle, precise vertical pressing, followed by clarification and fermentation in small stainless steel tanks.

Aging: Fermentation was completed, and the wine was aged on fine lees in stainless steel tanks and used Hungarian oak barrels.

Tasting Notes: Golden-straw in color, with notes of dried apricot, pomegranate, and candy sugar. Balanced and fresh on the palate, with a pleasing richness and texture. A lingering finish.

Recommended Drinking Window: 2021 - 2027

Serving Temperature: 10ºC - 12ºC

Winemaking Team: Pedro Baptista, Duarte Lopes