



# H.O

## Sousão 2018

RED WINE | DOC DOURO | PORTUGAL



HO SOUSÃO 2018 is born from the selection of plots of the Sousão grape variety. With sunrise exposure and schist soils, the different plots are located at altitudes ranging from 240 to 300 m, which requires a close monitoring of the maturation of the different terroirs.


### Specifications

**Alcohol**  
14 %


**Total Acidity**  
5.3 g / L


**pH**  
3.54

**Residual Sugar**  
1.11 g / dm<sup>3</sup>

 **Casts**  
100 % Sousão

 **Aging**  
14 months in oak barrels of 400L capacity

 **Enology**  
João Rosa Alves e  
Tiago Alves de Sousa

 **Quantity Produced**  
6 080

### Wine Year

The 2018 viticultural year was characterized by a very dry and cold start. From March onwards conditions changed significantly, with above average precipitation levels throughout the spring, leading to a high pressure of some diseases in the vineyard (mildew) and a drop in the quantity produced. The summer continued quite mild and humid for the standards of the region, but there was a total reversal in August, with a sudden heat wave requiring extra effort from the vines. The water reserves in the soil built up in the previous period proved providential, allowing a fantastic evolution of the maturations, with a truly unique balance and final quality.

### Vinification

After manual harvest, the grapes are transported in boxes of 18 kg capacity so as not to damage the integrity of the bunch. Once at the winery, the boxes are unloaded onto a sorting belt for the first sorting of the grapes. This is followed by destemming, berry-by-berry picking, and crushing of the grapes, which are transported by gravity to the stainless steel fermentation tanks. After 48 h in pre-fermentative maceration at low temperatures, the alcoholic fermentation took place for 10 days where, depending on the plot and the vineyard age, a specific protocol for the Sousão grape variety was executed. Using gentle vinification techniques, it was possible to extract all the varietal character of the grape variety but still demonstrate its finesse.

After the malolactic fermentation, the wine aged in 400L oak barrels for 14 months. After bottling, the wine aged in the bottle for a further 8 months.

### Tasting Notes

HO SOUSÃO 2018 is a ruby-colored, almost opaque wine. In the aroma, it presents notes of black fruit, blue fruit and very resinous and balsamic. In the background, it is possible to feel the complexity of spices from the barrel aging. In the mouth, it is very fresh, with polished tannins that give structure and volume to the final set and great ageing capacity.