

SIDECAR



SUSANA ESTEBAN AND EULOGIO POMARES

To share moments, ideas and experiences with other oenologists or people connected to wines is something that I have always liked and encouraged. So, I decided to create the brand **Sidecar**.

Each year I will challenge a friend to produce wine in my wine cellar, in Mora.

They will decide how to interpret this region's fantastic vineyards... by driving the motorcycle!

For Sidecar's third edition, I invited one of the most prestigious winemakers in Spain, my fellow countryman and longtime friend: **Eulogio Pomares**.

DOC_Regional Alentejano

GRAPE VARIETIES_ An old mixed vineyard with traditional grapes from Serra de São Mamede

GRAPE HARVEST_ Hand picked to 20 kg boxes and carefully selected at the wine cellar entrance

WINEMAKING_ In white clay amphorae

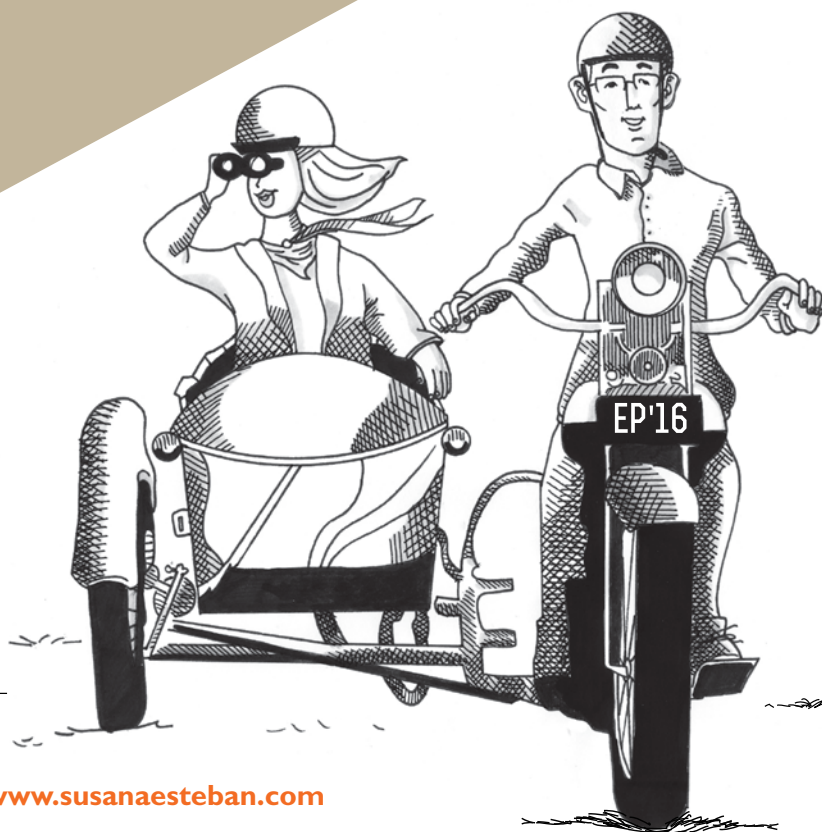
AGING_ In white clay amphorae

BOTTLING_ April 2017

PRODUCTION_ 1.700 bottles

TASTING NOTE

"What's most impressive about this wine is the minerality, powerful and deep, but at the same time soft and delicate with an intense clean and pure finish"



ALCOHOL _ 12,5

TOTAL ACIDITY _ 5,2

PH _ 3,5

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