

# SUSANA ESTEBAN

## PROCURA TINTO 2017

### Vinho regional alentejano

*This wine is the aftereffect of my never-ending pursuit for age-old vineyards in São Mamede's Range, 700 meters in altitude. I've been recovering them throughout the years.*

*It was matured for 24 months inside worn French oak casks, brought all the way from Burgundy, so as to retain the winery's identity.*

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#### VARIETIES

A mix of 2 vineyards, one of traditional varieties from São Mamede's Range and the other of dry farming Alicante Bouschet with very low production.

#### HARVEST

By hand in 20 Kg boxes with a rigorous selection before entering the winery.

#### BOTTLING

July 2020

#### PRODUCTION

5200 bottles

#### ALCOHOL

14.5

#### ACIDITY

5.3

#### pH

3.62

#### TASTING NOTE

Very dark red, almost black colour. Intense and ripe fruit notes, without any maturing excess, to which tobacco adds up, and a deep mineral, gush out together with a slight vegetable overtone increasing an unusual complexity and intensity. Vivid and powerful, austere but delicate, it surprises with more serene live tannins, with a fresh and vigorous finish.

