

# HEXAGON

2014

## HISTORY

Six grape varieties, six generations and six sides.

Produced from Touriga Francesa, Touriga Nacional, Syrah, Trincadeira, Tinto Cão and Tannat, all planted in our vineyards on the Setúbal Península. The grapes were foot-trodden in stainless steel "lagares" and fermented for six days with full skin contact at temperatures of 28°C. The alcoholic fermentation was finished in oak casks and underwent battonage for the next 3 months. This was followed by 12 months ageing in new French oak casks. Hexagon embodies the pursuit of excellence that has inspired the Soares Franco family throughout time.

José Maria da Fonseca is the oldest and one of the most prestigious wineries in Portugal, producing wines and Setubal Moscatel. The Soares Franco family owns José Maria da Fonseca and has been involved in the wine business for almost 200 years. With over 650 hectares of land under vine in our main wine regions: Península de Setúbal, Alentejo and Douro, José Maria Fonseca also boasts Portugal's largest winery, with capacity to produce 6.5 million litres of wine in a totally computerised operation.

## THE WINEMAKER

Domingos Soares Franco, winemaker and vice-president, is the youngest of the two representatives of the sixth generation of the family that manages José Maria da Fonseca. He studied in Davis, California, and started working at José Maria da Fonseca in the 1980s. Since then, he has introduced several changes into the wines produced by this company, becoming one of the most innovative new-generation winemakers in Portugal. As a winemaker, his first major influence was undoubtedly that of his father Fernando Soares Franco. His uncle, António Porto Soares Franco, a man of great vision, also influences him tremendously, among other important achievements, he deserves to be recognized as the creator of Lancers, one of the best known Portuguese wines around the world and José Maria da Fonseca's first international "best seller".



Setúbal Península

Six Sides, Six Grapes, Six generations: a Super Premium wine from José Maria da Fonseca.

## REVIEWS

### 2008 Vintage:

Revista Wine – 18 pts / Revista de Vinhos – 17,5 pts

### 2007 Vintage: Revista de Vinhos – 17,5 pts

Wine – 18 pts / Wine Advocate, Mark Squires – 89 pts

### 2005 Vintage: Wine – 18 pts

### 2003 Vintage: Wine Advocate – 89 pts

2000 Vintage Wine Enthusiast – 92 pts / Revista de Vinhos – 18 pts

## VINTAGE INFORMATION

**Classification:** Vinho Regional Península de Setúbal

**Grapes:** Touriga Nacional (33%), Touriga Franca (33%), Tinto Cão (14%), Trincadeira (10%), Syrah (7%), Tannat (3%)

**Region:** Setúbal Península

**Vineyard Area:** 2 hectares

**Type of Soil:** Sandy and clay

**Wine Production:** 2.700 Litres

### Tasting Notes:

Color: Deep red

Aroma: Blackberries, red currants, violets, oak wood, dried figs

Palate: Fruity, round, smooth, with structure, soft tannins

Final Proof: Long

**Vinification:** The grapes are footrodden in stainless steel "lagares" and fermented with full skin contact at temperatures of 28°C during 6 days. The alcoholic fermentation is finished in oak casks. It undergoes battonnage for the next 3 months.

**Ageing:** 10 months in new French oak casks.

**Date of Bottling:** December 2016

### Analyses:

Alcohol – 14%

Total Acidity – 5,55 g/l tartaric acid

pH – 3,45

**Serving suggestions:** Should be decanted and served with game and cheese at a temperature of 16°C. This wine may throw sediment with age.

**Storage:** Store at a temperature of 12°C and humidity of 60%.

**Shelf Life:** 16 years after bottling

JOSÉ MARIA  DA FONSECA