HERDADE DO ESPORÃO
1267



ESPORÃO PRIVATE SELECTION

RED – 2016 – Garrafeira

Wine concept: Esporão Private Selection red was launched for the first time in 1987, under the name "Garrafeira". Initially produced from the best barrels of Esporão Reserva, today this wine results from a combination of select fields in the territories where we are present, in Alentejo. A wine that expresses the diversity and richness of Esporão. In exceptional years, this combination originates Torre do Esporão.

Harvest Year: Spring was cooler and wetter than previous year. The lower temperatures led to a longer period of vegetative growth and, despite the hotter weather from July onwards, the harvest began 10 days later than usual. The warmer conditions continued throughout the vintage, grape quality was excellent, and, despite the heat, sugar levels remained normal, with slightly lower acidity.

Viticulture:
Herdade do Esporão: Canto do Zé Cruz vineyard (Aragonez) – Sandy loam soil with some bedrock stones (granite), which, after 20 cm, suddenly changes to clay.
Rochedo vineyard (Touriga Franca) – Sandy Clay Loam texture, granite soils that transition to schist.
Herdade dos Perdigões: Palmeiras vineyard (Alicante Bouchet) - Deep clay soils with good drainage.
Propriedade dos Lavradores: Machuguinho vineyard (Alicante Bouchet) –Vineyard is located at an altitude of 400m, with granite soils and sandy texture.

Grape varieties: Aragonez, Touriga Franca and Alicante Bouchet

Vinification: Each parcel was vinified and aged separately, according to each grape variety's potential and profile.
Aragonez initiated the fermentation in marble lagares with foot treading and finish it in concrete vats. Ageing in 5000 liters French oak barrels.
Touriga Nacional, fermented in marble lagares with foot treading. Ageing in 500 liters French oak barrels, where the malolactic fermentation occurred.
Both parcels of Alicante Bouschet initiated fermentation separately in concrete vats. Then the malolactic fermentation occurred in 500 liters French oak barrels, followed by 18 months ageing.

Maturation: 18 months in French oak barrels (500 and 5000 liters), followed by two years in bottle.

Bottling: August 2018

Technical information:
Alcohol/volume: 14.5%
Total Acidity: 6,64 g/l
pH: 3,58
Reducing sugar: 3 g/l

Available Formats: 750 and 1500ml

Winemakers notes by: David Baverstock and Sandra Alves

Color: Deep and dark,

Aroma: Complex aroma of mature black fruit, hints of fresh cocoa and Pepper.

Palate: A silky texture but equally compact, firm tannic structure to ensure persistence and intensity.

Awards & Critiques:

Wine Enthusiast
94 pts | 2014 | 2011
93 pts | Cellar Selection | 2012 | 2007 | 2005
92 pts | Cellar Selection 2008

Wine Advocate / Robert Parker
92 pts+ | 2014
92 pts | 2007 | 2003
91 pts | 2008
90 pts | 2009 | 2004