



ESPORÃO COLHEITA

RED- 2019 – Regional Alentejano

Concept: Wine produced solely from grapes grown at Herdade do Esporão, applying organic farming methods. Expresses the typical features of the vintage year, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

Harvest Year: The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period. In the spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine, translating into the anticipation of the harvest in about 2 weeks, compared to 2018. The summer registered lower temperatures in the veraison phase, promoting a constant and homogeneous ripening process, ideal conditions for raw material of excellent quality.

Viticulture: Vineyard with certified organic farming.
Soil Type: Granite/schist origin, with loamy clay structure.
Average vineyards age 12 years.

Grape varieties: Touriga Nacional, Aragonez, Touriga Franca, Cabernet Sauvignon and Alicante Bouschet.

Vinification: Co-fermentation of the grapes began in the wine presses, with foot treading at controlled temperatures (22 to 25°C), finishing in concrete tanks.

Maturation: Following malolactic fermentation, aging took place in the same concrete tanks for 6 months. The unique micro-oxygenation conditions provided by this type of tank aim to preserve the wine's character.

Bottling: April 2020

Technical information:

Alcohol/volume: 14%

Total Acidity: 6,50 g/l

pH: 3,57

Reducing sugar: (g/L): 1,6 g/l

Available Formats: 750 ml, 5l

Winemakers notes by: David Baverstock and Sandra Alves

Color: Clear appearance, concentrated ruby color.

Aroma: Notes of ripe red fruits and some blackberry jam. Presence of slightly herbaceous and spice notes.

Palate: Fresh and balance, with a silky and appealing texture, where ripe fruit predominates with an elegant and persistent finish.

Awards & Critiques:

Wine Spectator

Smart Buy

Colheita 2015

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