

Esporão Alicante Bouschet 2015 3x75cl

Winemaker Notes

Complex varietal aroma with black plum, dark chocolate and slight leather notes. The classic tannic structure is complemented by intense fruit and a long, spicy finish.

Vineyard

Herdade do Esporão: Andorinhos 15 years-old vineyard on schist soils with sandy loam texture. Herdade dos Perdigões: Palmeiras vineyard – 25-years old, planted on granite soils, with clay texture, deep dark soils with good drainage. Propriedade dos Lavradores: Machuguinho vineyard – 15 years old vineyard located at an altitude of 400m, with granite soils and sandy texture.

Winemaking

Hand-picked grapes are vinified in small concrete tanks. The wine is then matured for one year in 5000 liters (30% of the batch), and 500 liters (70% of the batch) French oak barrels, followed by a minimum of two years in the bottle.

Vintage

A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the onset of plant development. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Food match

Grilled and Roasted Red Meats

Great with barbecue, teriyaki or grilled vegetable dishes.



Grapes

100% Alicante Bouschet

Region/Appellation

Alentejo

Alcohol by volume

14.50%

Residual Sugar

3.3 g/l

pH

3.54

Total Acidity

6.6 g/l

Drinking Window

2024 - 2030

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

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