

Esporão Colheita Red Organic 2020

Winemaker Notes

Notes of ripe red fruits and some blackberry jam, with slightly herbaceous and spicy notes. The palate is fresh and balanced, with a silky and appealing texture, where ripe fruit predominates on the elegant and persistent finish.

Vineyard

From 14-year old organic vineyards grown at Herdade do Esporão estate, planted on granite/schist soil, with loamy clay structure.

Winemaking

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

Vintage

Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines' water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting extremely high temperatures in July and leading us to begin the harvest around 2 weeks earlier than 2019. The weather conditions in the veraison phase led to gradual ripening, which enabled a selective harvest that favored the expression and quality of each grape variety.

Food match

Grilled and Roasted Red Meats

Perfect on its own or with tuna steaks in tomato sauce.



Grapes

20% Cabernet Sauvignon
20% Alicante Bouschet
20% Syrah
20% Trincadeira
20% Petite Syrah

Region/Appellation
Alentejo

Alcohol by volume
14.00%

Residual Sugar
1.8 g/l

pH
3.62

Total Acidity
6.23 g/l

Drinking Window
2023 - 2027

Tasting Guide

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

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