

Esporão Colheita Red Organic 2022 6x75cl

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

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, bud break was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

Food match

Grilled and Roasted Red Meats

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



Grapes

25% Alfrocheiro
25% Trincadeira
20% Touriga Nacional
10% Syrah
10% Cabernet Sauvignon
10% Tinta Miúda

Region/Appellation

Alentejo

Alcohol by volume

14.00%

Residual Sugar

0.3 g/l

pH

3.61

Total Acidity

5.62 g/l

Drinking Window

2024 - 2026

Tasting Guide

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

Tasting note printed

22/12/2024