

Esporão Colheita Red Organic 2023 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.

Food match

Grilled and Roasted Red Meats

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



Grapes

Region/Appellation
Alentejo

Tasting Guide

A B C D E
Light Medium Full

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