

## 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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