

Esporão Private Selection Red 2016 1 x Magnum 1x150cl

Winemaker Notes

Complex aromas of mature black fruit with hints of fresh cocoa and pepper. On the palate it unravels a silky texture but equally compact, firm tannic structure that ensures persistence and intensity.

Vineyard

Canto de Zé Cruz vineyard (Aragonez) – Sandy loam soil over bedrock stones (granite) and clay. Rochedo vineyard (Touriga Franca) – Sandy clay loam texture, granite soils that transition to schist. Palmeiras vineyard (Alicante Bouschet) – Deep clay soils with good drainage. Machuguinho vineyard (Alicante Bouschet) – Vineyard is located at an altitude of 400m, with granite soils and sandy texture.

Winemaking

Each parcel was vinified and aged separately, according to each grape variety's potential and profile. Aragonez initiated the fermentation in marble lagares with foot treading and finished in concrete vats. Ageing in 5000 liters French oak barrels. Touriga Nacional was fermented in marble lagares with foot treading. Aged in 500 liters French oak barrels, where the malolactic fermentation occurred. Both parcels of Alicante Bouschet initiated fermentation separately in concrete vats. Then the malolactic fermentation occurred in 500 liters French oak barrels, followed by 18 months ageing. Following blending the wine is aged for 18 months in French oak barrels (500 and 5000 liters), followed by two years in bottle.

Vintage

Spring was cooler and wetter than previous year. The lower temperatures led to a longer period of vegetative growth and, despite the hotter weather from July onwards, the harvest began 10 days later than usual. The warmer conditions continued throughout the vintage, grape quality was excellent, and, despite the heat, sugar levels remained normal, with slightly lower acidity.

Food match

Grilled and Roasted Red Meats

Delicious with mature hard cheeses, matured steak or octopus ink risotto.



Grapes

40% Aragonês

30% Touriga Franca

30% Alicante Bouschet

Region/Appellation

Alentejo

Alcohol by volume

14.50%

Residual Sugar

3 g/l

pH

3.58

Total Acidity

6.64 g/l

Drinking Window

2024 - 2045

Tasting Guide

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

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