

Esporão Private Selection Red 2019 3x75cl

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 Bouchet) – 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 and only then blended together: Aragonez initiated the fermentation in marble lagares with foot treading and finished in concrete vats. Aged 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

In the Spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine. The summer registered lower temperatures in the veraison phase.

Food match

Grilled and Roasted Red Meats

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



Grapes

35% Alicante Bouschet
25% Aragonez
25% Touriga Nacional
15% Touriga Franca

Region/Appellation
Alentejo D.O.C

Alcohol by volume
14.50%

Residual Sugar
3 g/l

pH
3.58

Total Acidity
6.64 g/l

Drinking Window
2025 - 2040+

Tasting Guide

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

Tasting note printed
05/02/2025