

Esporão Touriga Nacional 2017 3x75cl

Winemaker Notes

Blueberry, blackberry, and plum fruit aromas intermingle with coffee notes with subtle toasty oak. Intense and long palate with very good texture, balance, and persistence.

Vineyard

From one of the oldest vineyards of Touriga Nacional in Alentejo, the 30-years old Badeco vineyard in Herdade do Esporão. Vines are trained using Double Guyot with vertical shoot positioning. Planted on schist with sandy to silty-loam texture.

Winemaking

Fermented in foot-trodden marble lagares, then transferred to concrete tanks where the juice finishes the fermentation under controlled temperatures. Resulting wine is matured for one year in French (5000 liters) oak barrels, followed by two years in bottle.

Vintage

Autumn and winter were colder and rainier than the previous year, with the highest rainfall and lowest temperatures occurring between November and February. Still, both temperature and precipitation fell within the 18-year average. Spring temperatures exceeded those of 2016, accelerating the growth stages. A hot, dry spring ensured healthy fruit growth. Summer temperatures began warmer than 2016 (+2.0%°C) and hastened the onset of ripening. Lower August and September temperatures further quickened ripening and increased sugar levels, resulting in full-bodied white wines with ripe fruit notes and rich and concentrated reds. Vinha do Badeco Vineyard, parcel with 1,03 ha in Herdade do Esporão. Double Guyot pruning system, trained in vertical shoot positioning. SOIL TYPE Poor soil, brown colour. Derived from schist of a sandy to silty-loam texture. VINEYARD AGE One of the oldest vineyards of Touriga Nacional planted in the Alentejo in 1988.

Food match

Grilled and Roasted Red Meats

Pairs well with rich, roasted meat dishes, beef and mushroom stroganoff, barbeque or mature cheeses.



Grapes

100% Touriga Nacional

Region/Appellation

Alentejo

Alcohol by volume

14.50%

Residual Sugar

2.2 g/l

pH

3.57

Total Acidity

6.65 g/l

Drinking Window

2024 - 2030+

Tasting Guide

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

Tasting note printed

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