

## Torre do Esporão 2017 I X Magnum IXI50cl

### Winemaker Notes

Complex aroma of black berry and stone fruits with dark chocolate and minty notes, and hints of well integrated spicy oak. Deep and full bodied palate with layers of rich fruit, dense and creamy, well structured, with great length and persistence.

### Vineyard

From some of the oldest vineyards in the estate of varying altitudes, ranging from 200 - 400m altitude and average age of 25 years, planted on granite and schist soil with clay loam structure.

### Winemaking

Hand picked into small crates by variety, with bunch sorting, fermentation in open lagares with submerged cap and temperature control (22°C - 25°C), basket pressing and malolactic fermentation. The wine is then aged for 18 months in new oak barrels, followed by 3 years of bottle ageing before market release.

### Vintage

Throughout the harvest, maturation rates were closely and meticulously monitored so that each parcel and each grape variety was picked separately in due regard for its location and individual characteristics. In 2017, Aragonéz was harvested on 21 August, earlier than usual. Touriga Franca and Touriga Nacional only reached the winery on 11 September, while the Alicante Bouschet arrived from Perdigões on 14 September and from Lavradores on 29 September.

### Food match

Grilled and Roasted Red Meats

Complex and brooding, perfect with mature cheeses, extra aged steak or roasted meats.



#### Grapes

40% Aragonês  
30% Touriga Franca  
25% Alicante Bouschet  
5% Touriga Nacional

#### Region/Appellation

Alentejo

#### Alcohol by volume

14.50%

#### Residual Sugar

2.8 g/l

#### pH

3.62

#### Total Acidity

6.45 g/l

#### Drinking Window

2024 - 2045+

#### Tasting Guide

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

#### Tasting note printed

21/01/2025