

# ESPORÃO

## Esporão Aragonez 2016 3x75cl

### Winemaker Notes

Intense nose, with plum, coffee and dark chocolate notes. The palate is precise and balanced, with an elegant structure that reflect the identity of the grape in its origin.

### Vineyard

42-years-old vineyard planted on sandy loam soil with granite bedrock.

### 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

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

Ideal with lamb, pork, filet mignon, asian cuisine, swordfish or tuna.

#### Grapes

100% Aragonez

#### Region/Appellation

Alentejo

#### Alcohol by volume

14.00%

#### Residual Sugar

2 g/l

#### pH

3.63

#### Total Acidity

6.75 g/l

#### Drinking Window

2024 - 2030

#### Tasting Guide

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

#### Tasting note printed

19/05/2024

