

Esporão Aragonez 2017 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

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.

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.

Food match

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



Grapes

100% Aragonez

Region/Appellation

Alentejo

Alcohol by volume

14%

Residual Sugar

1.8 g/l

pH

3.6

Total Acidity

6.7 g/l

Drinking Window

2025 - 2027

Tasting Guide

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

Tasting note printed

28/01/2026