

Esporão Colheita Red Organic 2021 6x75cl

Winemaker Notes

Notes of ripe red fruits and some blackberry jam, with slightly herbaceous and spicy notes. The palate is fresh and balanced, with a silky and appealing texture, where ripe fruit predominates on the elegant and persistent finish.

Vineyard

From 14-year old organic vineyards grown at Herdade do Esporão estate, planted on granite/schist soil, with loamy clay structure.

Winemaking

Co-fermentation of the grapes began in the wine presses, with foot treading at controlled temperatures (22 to 25°C), and finishing in concrete tanks. Following malolactic fermentation, ageing took place in the same concrete tanks for 6 months. The unique micro oxygenation conditions provided by this type of tank aim to preserve the wine's character.

Vintage

The 2021 agricultural year was a rainy year. During the vegetative rest period (autumn -winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. At the beginning of the vegetative cycle in spring, practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

Food match

Grilled and Roasted Red Meats

Perfect on its own or with tuna steaks in tomato sauce.



Grapes

20% Cabernet Sauvignon
20% Alicante Bouschet
20% Syrah
20% Trincadeira
20% Petite Syrah

Region/Appellation
Alentejo

Alcohol by volume
14.00%

Residual Sugar
1.4 g/l

pH
3.62

Total Acidity
6.53 g/l

Drinking Window
2024 - 2027

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
27/07/2024