

Esporão Colheita Red Organic 2023 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.

Food match

Grapes

Region/Appellation
Alentejo

Alcohol by volume
14%

Tasting note printed
27/07/2025

