ESPORÃO

Grapes

35% Alicante Bouschet 25% Aragonez 25% Touriga Nacional 15% Touriga Franca

Region/Appellation Alentejo D.O.C

Alcohol by volume 14.5%

Residual Sugar 3g/I

pН 3.58

Total Acidity 6.64 g/l

Drinking Window 2025 - 2040+

Tasting Guide







Full

Medium

Tasting note printed 27/07/2025

Esporão Private Selection Red 2019 3x75cl

Winemaker Notes

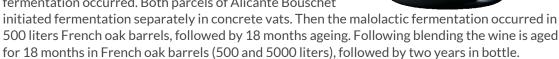
Complex aromas of mature black fruit with hints of fresh cocoa and pepper. On the palate it unravells a silky texture but equally compact, firm tannic structure that ensures persistence and intensity.

Vineyard

Canto de Zé Cruz vineyard (Aragonez) - Sandy loam soil over bedrock stones (granite) and clay. Rochedo vineyard (Touriga Franca) - Sandy clay loam texture, granite soils that transition to schist. Palmeiras vineyard (Alicante Bouschet) -Deep clay soils with good drainage. Machuguinho vineyard (Alicante Bouchet) - Vineyard is located at an altitude of 400m, with granite soils and sandy texture.

Winemaking

Each parcel was vinified and aged separately, according to each grape variety's potential and profile and only then blended together: Aragonez initiated the fermentation in marble lagares with foot treading and finished in concrete vats. Aged in 5000 liters French oak barrels. Touriga Nacional was fermented in marble lagares with foot treading. Aged in 500 liters French oak barrels, where the malolactic fermentation occurred. Both parcels of Alicante Bouschet





In the Spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine. The summer registered lower temperatures in the veraison phase.

Food match

Delicious with mature hard cheeses, matured steak or octopus ink risotto.

