

ESPORÃO

Esporão Reserva Red Organic 2019 3 x Magnums 3x150cl

Grapes

25% Aragonês
20% Alicante Bouschet
15% Cabernet Sauvignon
15% Trincadeira
10% Touriga Nacional
10% Touriga Franca
5%: Syrah

Region/Appellation
Alentejo

Alcohol by volume
14.50%

Residual Sugar
2.6 g/l

pH
3.5

Total Acidity
6.75 g/l

Drinking Window
2024 - 2030

Tasting Guide

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

Tasting note printed
26/04/2024

Winemaker Notes

Complex notes of black fruit jam with spices (black pepper, cloves) combined with notes of coffee, berries and cigars. Complex palate with notes of spices and dark chocolate, with good structure and lingering finish.

Vineyard

Organic vineyards planted on granite and schist base, with a loam & clay structure. Average age of vines is 20 years.

Winemaking

Each variety was vinified separately, destemmed and crushed. Temperature controlled alcoholic fermentation in a combination of stainless steel vats, concrete tanks and small marble basins. Malolactic fermentation in stainless steel tanks is followed by 12 months ageing in American (60%) and French (40%) oak barrels. After bottling, the wine is further aged 8 months in the bottle.

Vintage

The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period. In the spring and up until the beginning of the summer, temperatures

Food match

Grilled and Roasted Red Meats

Great match to grilled meats, mature cheese or mushroom risotto.

