# **ESPORÃO**

#### 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 2.8 g/l

рΗ 3.49

**Total Acidity** 6.49 g/l

**Drinking Window** 2024 - 2030

**Tasting Guide** 









Light

Full

Tasting note printed 26/04/2024

# Esporão Reserva Red Organic 2020 6x75cl

#### 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.

#### Vinevard

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

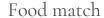
### Winemaking

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

Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines'

water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting extremely high temperatures in July and leading us to begin the harvest around 2 weeks earlier than 2019. The weather conditions in the veraison phase led to gradual ripening, which enabled a selective harvest that favored the expression and quality of each grape variety.



Grilled and Roasted Red Meats

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

