

ESPORÃO

Esporão Reserva Red Organic 2021 3 x Magnums 3x150cl

Grapes

25% Alicante Bouschet
25% Trincadeira
20% Touriga Nacional
15% Aragonez
15% Cabernet Sauvignon

Region/Appellation

Alentejo

Alcohol by volume

12.50%

Tasting Guide

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

Tasting note printed

24/04/2024

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.

Food match

Grilled and Roasted Red Meats

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

