

Esporão Reserva Red Organic 2021 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.

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 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the Spring accelerated the vegetative development until flowering. In Summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take pace in a regular and balanced manner.

Food match

Grilled and Roasted Red Meats

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



Grapes

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

Region/Appellation

Alentejo

Alcohol by volume

14.00%

Residual Sugar

22 g/l

pH

3.57

Total Acidity

6.4 g/l

Drinking Window

2024 - 2030+

Tasting Guide

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

Tasting note printed

27/04/2024