

Esporão Reserva Red Organic 2022 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

It was a dry and hot year, with the vineyard's inherent challenges, but the vines are well prepared and showed their resilience, providing wholesome grapes. The bunches featured smaller berries, which limited the yield but benefited the quality and concentration of aromas and flavours. During the harvest we faced some challenges, many days of intense heat and some rain, but which resulted in grapes and wines with an elegant and balanced profile.

Food match

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%

Residual Sugar

2.3 g/l

pH

3.57

Total Acidity

6.4 g/l

Drinking Window

2025 - 2035+

Tasting note printed

27/07/2025