

ESPORÃO

Esporão Touriga Nacional 2015 3x75cl

Winemaker Notes

Blueberry, blackberry, and plum fruit aromas intermingle with coffee notes with subtle toasty oak. Intense and long palate with very good texture, balance, and persistence.

Vineyard

From one of the oldest vineyards of Touriga Nacional in Alentejo, the 30-years old Badeco vineyard in Herdade do Esporão. Vines are trained using Double Guyot with vertical shoot positioning. Planted on schist with sandy to silty-loam texture.

Winemaking

Fermented in foot-trodden marble lagares, then transferred to concrete tanks where the juice finishes the fermentation under controlled temperatures. Resulting wine is matured for one year in French (5000 liters) oak barrels, followed by two years in bottle.

Vintage

A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the onset of plant development. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Food match

Grilled and Roasted Red Meats

Pairs well with rich, roasted meat dishes, beef and mushroom stroganoff, barbeque or mature cheeses.



Grapes

100% Touriga Nacional

Region/Appellation

Alentejo

Alcohol by volume

14.00%

Residual Sugar

1.6 g/l

pH

3.65

Total Acidity

6.41 g/l

Drinking Window

2024 - 2030

Tasting Guide

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

Tasting note printed

19/04/2024