ESPORÃO

Grapes

100% Touriga Nacional

Region/Appellation Alentejo

Alcohol by volume 14.5%

Residual Sugar 2.2 g/l

pН 3.57

Total Acidity 6.65 g/l

Drinking Window 2025 - 2030+

Tasting Guide







Light Medium

Full

Tasting note printed 27/07/2025

Esporão Touriga Nacional 2017 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

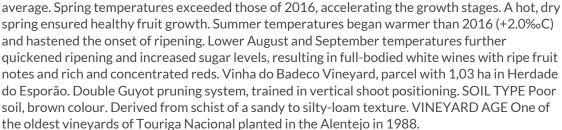
From one of the oldest vineyards of Touriga Nacional in Alentejo, the 30-years old Badeco vineyard in Herdade do Esporão. Vines are trained using Double Guyot with vertical shoot positioning. Planted on schist with sandy to silty-loam texture.

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

Autumn and winter were colder and rainier than the previous year, with the highest rainfall and lowest temperatures occurring between November and February. Still, both temperature and precipitation fell within the 18-year



Food match

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

