

Torre do Esporão 2011 1 x Magnum 1x150cl

Winemaker Notes

Complex aroma of black berry and stone fruits with dark chocolate and minty notes, and hints of well integrated spicy oak. Deep and full bodied palate with layers of rich fruit, dense and creamy, well structured, with great length and persistence.

Vineyard

From some of the oldest vineyards in the estate of varying altitudes, ranging from 200 - 400m altitude and average age of 25 years, planted on granite and schist soil with clay loam structure.

Winemaking

Hand picked into small crates by variety, with bunch sorting, fermentation in open lagares with submerged cap and temperature control (22°C - 25°C), basket pressing and malolactic fermentation. The wine is then aged for 18 months in new oak barrels, followed by 3 years of bottle ageing before market release.

Vintage

The year 2011 is one of the best years of the last decade and was characterized by a very cool spring, which allowed a slow and gradual maturation of the grapes and low yields. The harvest took place also with mild temperatures, which resulted in a better development of aromas and flavors showing excellent fruit quality.

Food match

Grilled and Roasted Red Meats

Complex and brooding, perfect with mature cheeses, extra aged steak or roasted meats.



Grapes

40% Aragonês

30% Touriga Franca

5% Touriga Nacional

25% Alicante Bouschet

Region/Appellation

Alentejo

Alcohol by volume

14.50%

Residual Sugar

3 g/l

pH

3.61

Total Acidity

6.68 g/l

Drinking Window

2024 - 2045+

Tasting Guide



Light Medium Full

Tasting note printed

26/04/2024