

ESPORÃO

COLHEITA

RED 2022 • REGIONAL
ALENTEJANO



Wine produced solely from grapes grown at Herdade do Esporão, under organic farming. Wine with sense of place, intense, direct, and vibrant. Expresses the typical features of the vintage year, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

HARVEST YEAR

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

VITICULTURE

Vineyard with certified organic farming.

Soil Type: Granite/schist origin, with loamy clay structure.

Average vineyards age: 15 years

GRAPE VARIETIES

Trincadeira, Alfrocheiro, Touriga Nacional, Syrah, Cabernet Sauvignon, Alicante Bouschet and Tinta Miúda.

VINIFICATION

Destemming, crushing, co-fermentation of the different varieties in stainless steel vats, controlled temperatures, following malolactic fermentation.

AGEING

In concrete tanks for 4 months, with unique micro-oxygenation conditions provided by this type of tank aim to preserve the wine's character.

BOTTLED

From February 2023

TECHNICAL INFORMATION

Alcohol / Volume: 14%

Total Acidity: 5,70 g/l

pH: 3,61

Reducing Sugar: 2,6 g/L

AVAILABLE FORMATS

750 ml, 1500 ml

WINEMAKERS' NOTES:

SANDRA ALVES / JOÃO RAMOS

COLOUR

Clear appearance, concentrated ruby color.

AROMA

Notes of fresh red fruit, with a floral and spice nuance.

PALATE

Fresh and direct, with an elegant texture, predominate notes of sour cherry and red fruits. Robust tannins. Fresh and elegant finish.

AWARDS & CRITIQUES:

Wine Spectator

Smart Buy

Colheita 2015