

COLHEITA

RED 2023 • REGIONAL ALENTEJANO



Wine produced exclusively from grapes of the Herdade do Esporão, under organic production. In the search for greater freshness, a selection of the first grape varieties to be harvested is made. The fermentation and aging in concrete tulip-shaped tanks (porous/neutral aromas) respect the freshness and purity of the fruit, resulting in a direct, fresh, and vibrant wine.

HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn -Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring-Summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

VITICULTURE

Vineyard with certified organic farming.

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

Average vineyards age: 16 years

GRAPE VARIETIES

Trincadeira, Touriga Franca, Aragonez, Touriga Nacional, Alicante Bouschet and Tinta Miúda.

VINIFICATION

Destemming and crushing of the grapes. Alcoholic fermentation in concrete and stainless-steel tanks with gentle extraction. Malolactic fermentation in concrete tanks

AGEING

In concrete tanks, with unique microoxygenation conditions provided by this type of tank aim to preserve the wine's character and origin.

BOTTLED

July 2024

TECHNICAL INFORMATION

Alcohol / Volume: 14% Total Acidity: 5,3 g/l pH: 3,74 Total sugars 1,2 g/L

AVAILABLE FORMATS

750 ml, 3000 ml

WINEMAKERS' NOTES:
JOÃO RAMOS & JOSÉ LUIS M. SILVA

COLOUR

Ruby colour.

AROMA

Fresh and vibrant aroma of red and wild fruits.

PALATE

Elegant on the palate, with good texture and balanced structure. Long and persistent finish.

AWARDS & CRITIQUES:

Wine Spectator Smart Buy Colheita 2015 **Decanter** 92 pts | Colheita 2022