

# ESPORÃO

COLHEITA

RED 2024 •  
REGIONAL ALENTEJANO



Made exclusively from organically farmed grapes grown at Herdade do Esporão. To achieve greater freshness, the earliest-ripening varieties are selected. Fermentation and ageing in concrete vats (with their porosity and neutral aromatic profile) enhance the wine's freshness and fruit purity, resulting in a direct, vibrant red.

## HARVEST YEAR

The 2024 growing season was Mediterranean-Continental. Autumn and winter were milder and wetter than average. Spring was also mild and very rainy, followed by a dry summer with lower-than-usual temperatures.

## VITICULTURE

Certified organic vineyards.

**Soil type:** Granitic with schist transitions, clay-loam structure.

**Average vineyard age:** 17 years.

## GRAPE VARIETIES

Aragonês 25%, Syrah 15%, Petit Syrah 10%, Alicante Bouschet 10%, Trincadeira 5%, Touriga Nacional 5% and others 5%.

## VINIFICATION

Destemming and gentle crushing. Alcoholic fermentation in concrete and stainless-steel vats with soft extraction. Malolactic fermentation in concrete and stainless steel.

## AGEING

In concrete and stainless-steel vats.

## BOTTLED

May 2025

## TECHNICAL INFORMATION

Alcohol: 14%  
Total acidity: 5,5 g/l  
pH: 3,64  
Residual sugar: 1,0 g/L

## AVAILABLE FORMATS

750 ml.

## COLOUR

Deep garnet.

## WINEMAKERS NOTES

Ana Cruz & José Luis Moreira da Silva.

## AROMA

Expressive nose with predominant notes of red and wild berries.

## PALATE

Intense and balanced, with well-integrated tannins leading to a long, persistent finish.

## AWARDS

**Wine Spectator**

Smart Buy | Colheita 2015

**Decanter**

92 pts | Colheita 2022