

# ESPORÃO

COLHEITA

RED 2025 • 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) respect the freshness and purity of the fruit, resulting in a direct, fresh, and vibrant wine.

## HARVEST YEAR

Mediterranean-Continental Climate. In 2025, the annual average temperature was higher than the historical average. Rainfall levels were also well above normal, with a strong concentration during Spring, followed by a Summer marked by high temperatures compared to the previous year.

## VITICULTURE

Vineyard with certified organic farming.

**Soil Type:** Granitic soils transitioning into schist, with a loamy-clay structure.

**Average vineyards age:** 20 years

## GRAPE VARIETIES

Aragonez, Syrah, Touriga Franca, Cabernet Sauvignon, 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, whose aromatic neutrality and porosity provide ideal micro-oxygenation conditions, preserving the wine's character and origin.

## BOTTLED

May 2026

## TECHNICAL INFORMATION

Alcohol / Volume: 14%

Total Acidity: 5,4 g/l

pH: 3,7

Total sugars (Glu+Fru): 1,1 g/l

## AVAILABLE FORMATS

750 ml, 3000 ml

## WINEMAKERS' NOTES:

**ANA CRUZ & JOSÉ LUIS M. SILVA**

## COLOUR

Deep garnet.

## AROMA

Exuberant nose dominated by notes of red and wild berries.

## PALATE

Intense on the palate, with well-integrated tannins.

## AWARDS & CRITIQUES:

### Decanter

93 pts | Colheita 2023 | 2022

**Robert Parker – Wine Advocate**

90 pts | Colheita 2023

**Wine Spectator**

Smart Buy | Colheita 2015

ESPORÃO