

ESPORÃO

COLHEITA

ROSE 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 in concrete tulip-shaped tanks (porous/neutral aromas) enhance 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

Organically certified vineyards

Soil Type: Derives from schist rock with loamy clay structure.

Average vineyards age: 18 years

GRAPE VARIETIES

Trincadeira

VINIFICATION

Mechanical harvesting, followed by cooling of the grapes and gentle pressing. Decanting for 12 hours. Partial fermentation in tulip-shaped concrete vats with controlled temperature.

BOTTLED

March 2026

TECHNICAL INFORMATION

Alcohol / Volume: 12%

Total Acidity: 5,25 g/l

pH: 3,35

Total sugar (G/F): 0,3

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

**BEATRIZ MATEUS & JOSÉ LUIS MOREIRA
DA SILVA**

COLOUR

Pale pink

AROMA

Expressive nose, with dominant red fruit aromas and delicate floral notes.

PALATE

On the palate, the wine is fresh and well-balanced, with good acidity