

ESPORÃO

PRIVATE SELECTION

RED 2020 • GARRAFEIRA



Esporão Private Selection red was launched for the first time in 1987, under the name “Garrafeira”. Initially produced from the best barrels of Esporão Reserva, today this wine results from a combination of select fields in the territories where we are present, in Alentejo. A wine that expresses the diversity and richness of Esporão. In exceptional years, this combination originates Torre do Esporão. Label by Abel Mota

HARVEST YEAR The agricultural year of 2020 registered temperatures slightly higher than the last 21 years, while the precipitation values were identical to the values registered in the same period. With a mild and rainy winter and spring, there was a good restoration of the water reserves in the vineyard, which resulted in a good vegetative growth in relation to 2019. The summer was very hot and dry, with very high temperatures in the month of July that translated in anticipation of the harvest in about 2 weeks compared to the previous year. The climatic conditions recorded in the painter-maturation period favored gradual maturation, which allowed for a selective harvest favoring the expression and quality of each variety.

VITICULTURE

Vineyards with organic farming certification.

Herdade do Esporão: Canto do Zê Cruz vineyard (Aragonez) – Planted in 1980 at an altitude of 200m. Sandy loam soil with some bedrock stones (granite), which, after 20 cm, suddenly changes to clay.

Rochedo vineyard (Touriga Franca) – Planted in 2005 at an altitude of 200m. Sandy Clay Loam texture, granite soils that transition to schist.

Badeco Vineyards (Touriga Nacional) - Planted in 1988 at 200 meters altitude. Schist soils with a light to silty texture.

Herdade dos Perdigões: Palmeiras vineyard (Alicante Bouchet) - Planted in 1996 at an altitude of 225m. Deep clay soils with good drainage.

Lavradores: Machuguinho vineyard (Alicante Bouchet) – Planted in 2005 at an altitude of 400m. With granite soils and sandy texture.

GRAPE VARIETIES

Alicante Bouschet, Aragonez, Touriga Nacional, Touriga Franca.

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VINIFICATION

Alcoholic fermentation of the different vineyard parcels takes place in marble lagares, concrete vats and small stainless steel tanks. Each parcel is vinified and aged separately, according to the varietal profile and origin of each grape variety. Following malolactic fermentation, the wines are aged in 500 L and 225 L French oak barrels.

AGEING

Aged for 18 months in 500 L and 225 L French oak barrels, followed by a minimum of 2 years of bottle ageing..

BOTTLED

July 2022

AVAILABLE FORMATS

750 and 1500 ml

TECHNICAL INFORMATION

Alcohol / Volume: 14,5%

Total Acidity: 5,6 g/l

pH: 3,58

Total Sugar (Glu+Fru): 1,0 g/l

WINEMAKERS' NOTES:

SANDRA ALVES / DAVID BAVERSTOCK

COLOUR

Deep garnet colour

AROMA

Complex, intense and ripe aromas, with warm, sweet notes of vanilla derived from barrel ageing.

PALATE

On the palate, it is dense and structured, showing flavours of ripe red fruit and red berry preserves.

AWARDS & CRITIQUES

Wine Enthusiast

94 pts | 2016 | 2014 | 2011

93 pts | Cellar Selection | 2012 | 2007 | 2005

92 pts | Cellar Selection 2008

91 pts | 2019

Wine Advocate / Robert Parker

93 pts | 2016

92 pts+ | 2014

92 pts | 2007 | 2003

Wine Spectator

93 pts | 2013

92 pts | 2019

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