

ESPORÃO

RESERVA

WHITE 2025 • DOC ALENTEJO



Esporão Reserva is Esporão's oldest wine. An icon synonymous of quality and winemaking excellence in the Alentejo. The grapes are sourced from organically certified vineyards, where the diversity of soils and grape varieties yields a blend that expresses the essence of our origins. A rich, intense and well-balanced wine. Label illustrated by Maria Lira Marques.

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: Granite/schist base, with a loam/clay structure.

Vineyard age: 20 to 30 years

GRAPE VARIETIES

Antão Vaz; Arinto; Roupeiro

VINIFICATION

Destemming, skin maceration, pressing, must decantation, temperature-controlled fermentation 72% of the batch in stainless steel tanks and 28% in new American and French oak barrels.

AGEING

Six months in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees.

BOTTLED

From May 2025

TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5,5 g/l

pH: 3,28

Total sugar: 0,68 g/l

AVAILABLE FORMATS

750 ml, 1500ml

WINEMAKERS' NOTES:

BEATRIZ MATEUS E JOSÉ LUIS MOREIRA DA SILVA.

COLOUR

Straw

AROMA

Intense, with prominent white-fleshed fruit, hints of citrus and spiced notes.

PALATE

Rich and unctuous, with well-integrated acidity and a long, vibrant finish.

AWARDS & CRITIQUES

Wine Enthusiast

92pts | 2020 | 2021

91 pts / Editor's Choice | 2023 | 2009

90 pts / Editor's Choice | 2022 | 2019 | 2018 | 2015 | 2011

Wine Spectator

Top 100 Best Value | 2017

Robert Parker

91 Pts | 2024

90 Pts | 2016