

ESPORÃO

Roupeiro

WHITE 2024 • DOC
ALENTEJO



A noble and traditional Portuguese grape variety. One of the most widely planted varieties in Alentejo and the backbone of many wines from the region. This wine expresses the full potential of the variety, combined with granite soils and the warm climate of Alentejo, resulting in an aromatic, well-balanced wine with excellent ageing potential.

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.

Vinha dos Paus Altos at Herdade do Esporão with 8 ha

Soil Type: Granite-based soil with some clay

Average vineyards age: 31 years

GRAPE VARIETIES

Roupeiro

VINIFICATION

Destemming, temperature reduction, skin maceration, pressing, static settling, and fermentation at controlled temperatures in stainless steel tanks.

AGEING

Aged for 10 months in new Hungarian oak foudre, on fine lees.

BOTTLED

October 2025

TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 6,07 g/l

pH: 3,28

Total Sugars (gluc. + fruct): 0,59 g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

BEATRIZ MATEUS & JOSÉ LUÍS M. SILVA

COLOUR

Pale straw colour.

AROMA

Expressive nose, dominated by white-fleshed fruit and mineral notes.

PALATE

Vibrant and fresh palate, with the oak adding structure and creaminess without masking the varietal identity. Long, persistent finish. Good ageing potential.

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