

ESPORÃO

TRINCADEIRA

RED 2024 • DOC ALENTEJO



Trincadeira is an emblematic grape variety of the Alentejo that, for many years, gradually lost prominence in the region. In recent decades it has shown a high adaptability to climate change, once again establishing itself as a variety of great interest. It produces young, fresh and intense wines, with good ageing potential. Wines that revive the memory of an Alentejo defined by balance and elegance, where freshness and authenticity come together in perfect harmony.

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 do Telheiro, the oldest vineyard of Esporão, planted in 1974, with a total area of 14 hectares.

Soil Type: Transition between schist and granite, with a loamy-clay structure.

Average vineyards age: more than 50 years

GRAPE VARIETIES

Trincadeira

VINIFICATION

Hand-picked. Total destemming. Fermentation at controlled temperature in marble lagares and stainless-steel tanks, using indigenous yeasts. Malolactic fermentation. after pressing

AGEING

Aged for 10 months in used French oak barrels, (80%) and concrete tanks (20%), followed by a minimum of 6 months ageing in bottle.

BOTTLED

October 2025

TECHNICAL INFORMATION

Alcohol / Volume: 13,5%

Total Acidity: 5 g/l

pH: 3,67

Total Sugars (gluc. + fruct): 0,5g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

ANA CRUZ & JOSÉ LUÍS M. SILVA

COLOUR

Pale ruby.

AROMA

Elegant nose, with notes of dark stone fruit, wrapped in herbal nuances, namely tomato leaf, typical of the variety.

PALATE

Fresh and well-balanced on the palate, with smooth, well-integrated tannins, leading to a long, vibrant and persistent finish.

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