

ESPORÃO

COLHEITA

RED 2024 •
REGIONAL ALENTEJANO



Made exclusively from organically farmed grapes grown at Herdade do Esporão. To achieve greater freshness, the earliest-ripening varieties are selected. Fermentation and ageing in concrete vats (with their porosity and neutral aromatic profile) enhance the wine's freshness and fruit purity, resulting in a direct, vibrant red.

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.

Soil type: Granitic with schist transitions, clay-loam structure.

Average vineyard age: 17 years.

GRAPE VARIETIES

Aragonês 25%, Syrah 15%, Petit Syrah 10%, Alicante Bouschet 10%, Trincadeira 5%, Touriga Nacional 5% and others 5%.

VINIFICATION

Destemming and gentle crushing. Alcoholic fermentation in concrete and stainless-steel vats with soft extraction. Malolactic fermentation in concrete and stainless steel.

AGEING

In concrete and stainless-steel vats.

BOTTLED

May 2025

TECHNICAL INFORMATION

Alcohol: 14%
Total acidity: 5,5 g/l
pH: 3,64
Residual sugar: 1,0 g/L

AVAILABLE FORMATS

750 ml.

COLOUR

Deep garnet.

WINEMAKERS NOTES

Ana Cruz & José Luis Moreira da Silva.

AROMA

Expressive nose with predominant notes of red and wild berries.

PALATE

Intense and balanced, with well-integrated tannins leading to a long, persistent finish.

AWARDS

Wine Spectator

Smart Buy | Colheita 2015

Decanter

92 pts | Colheita 2022