

ESPORÃO

PRIVATE SELECTION

RED 2019 • 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 Anne Geene

HARVEST YEAR The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period. In the spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine, translating into the anticipation of the harvest in about 2 weeks, compared to 2018. The summer registered lower temperatures in the veraison phase, promoting a constant and homogeneous ripening process, ideal conditions for raw material of excellent quality.

VITICULTURE

Vineyards with organic farming certification.

Herdade do Esporão: Canto do Zé 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.

ESPORÃO

VINIFICATION

Each grape variety was picked separately in due regard for its location and individual characteristics.

In 2019, Aragonez was harvested on 22 August, started their fermentation in marble *lagares* (troughs) with foot treading, before heading to concrete vats for malolactic fermentation and were then transferred to 5000-litre French oak tanks for ageing.

Touriga Franca was harvested on 9 of September, started their fermentation in marble *lagares* (troughs) with foot treading. Then transferred to 500-litre, French oak barrels for both malolactic fermentation and ageing.

Touriga Nacional had a similar vinification, it also reached the winery on 9 of September. Fermented in marble *lagares* (troughs) with foot treading. Then transferred to 225-litre, French oak barrels for ageing.

The grapes from both Alicante Bouschet plots were fermented separately in concrete vats. Malolactic fermentation took place in new, 500-litre French oak barrels, where they were aged for 18 months. Alicante Bouschet from Palmeiras vineyard was harvested on 12 September and Alicante from Machuguinho vineyard on 18 September.

AGEING

18 months in French oak barrels (225, 500 and 5000 litters), followed by two years in bottle.

BOTTLED

16 August 2021

AVAILABLE FORMATS

750 and 1500 ml

TECHNICAL INFORMATION

Alcohol / Volume: 14,5%

Total Acidity: 6,71 g/l

pH: 3,5

Residual sugars: 2,4 g/l

WINEMAKERS' NOTES:

SANDRA ALVES / DAVID BAVERSTOCK

COLOUR

Intense garnet

AROMA

Complex aroma with notes of spices, liquorice and pepper. Complemented with hints of mature black fruit.

PALATE

A silky and dense texture. A firm but very elegant tannic structure to ensure long and elegante finish.

AWARDS & CRITIQUES

Wine Enthusiast

94 pts | 2016 | 2014 | 2011

93 pts | Cellar Selection | 2012 | 2007 | 2005

92 pts | Cellar Selection 2008

Wine Advocate / Robert Parker

93 pts | 2016

92 pts+ | 2014

92 pts | 2007 | 2003

Wine Spectator

93 pts | 2013