



## WHITE 2023 • VINHO VERDE



**This wine originates in the Lima sub-region, birthplace of the Loureiro grape variety. It seeks the most vibrant expression of the grape variety, demonstrating its potential to produce quality wines and its great capacity for evolution.**

### HARVEST YEAR

The 2023 wine year in the Vinho Verde region was a year of high precipitation and heat. Therefore, work in the vineyard was challenging. During the vegetative rest period (Autumn - Winter), higher values of temperature and precipitation were recorded. Thus, there was no lack of water throughout the cycle.

In Spring and Summer, both precipitation and temperature remained high, leading to a significant advance in ripening. Yields were slightly lower, which led to more profound and balanced ripenings. Historically, we started harvesting in August, with healthy grapes of great potential.

### VARIETIES

Loureiro

### VINIFICATION

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 48 hours. Fermentation at a controlled temperature (16 °C-18 °C) for 12 to 15 days in stainless steel vats.

### FERMENTATION AND AGEING

In stainless steel vats in contact with the fine lees for around 7 months.

### BOTTLING

April 2024

### TECHNICAL INFORMATION

Alcohol / Volume: 12%

Total Acidity: 6.1 g/l

pH: 3.17

Reducing Sugar: <1.5 g/l

### AVAILABLE FORMATS

750 ml and 1.5 L

### OENOLOGIST

Lourenço Charters & Mafalda Magalhães

### COLOUR

Yellow with green tones.

### AROMA

Fresh, light and exuberant, dominated by hints of citrus fruits and orange blossom.

### PALATE

Fresh, lively, vibrant and with good body.  
Persistent and refreshing finish.

### AWARDS & REVIEWS

#### Wine Enthusiast

Top 100 Best Buys | 2019

Best Buy | 2020

Best Buy | 2021

#### Wine & Spirits

91 Pts | 2019





## WHITE 2022 • VINHO VERDE



This wine, from a single plot at the Quinta do Ameal (Marejão), is a unique and complex wine, full of character.

### HARVEST YEAR

The 2023 viticultural year in the Vinho Verde region was marked by high precipitation and heat. Quinta do Ameal was no exception. Therefore, work in the vineyard was challenging. During the vegetative rest period (Autumn – Winter), higher temperature and precipitation values were recorded. As a result, there was no lack of water throughout the entire cycle. In Spring and Summer, both precipitation and temperature remained high, leading to a significant advancement in maturation. Yields were slightly lower, which led to deeper and more balanced maturations. We started the harvest in the Marejão vineyard on September 13, three days earlier than the previous year, with healthy grapes and great potential.

### VARIETIES

Loureiro.

### VINIFICATION

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation in concrete vats (20% in concrete eggs and 80% in rectangular vats), for around 15 days.

### FERMENTATION AND AGEING

On gross lees, 20% in concrete eggs and 80% in rectangular concrete vats, for 8 months.

### BOTTLING

May 2023

### TECHNICAL INFORMATION

Alcohol / Volume: 11.5%

Total Acidity: 7.3 g/l

PH: 3.14

Reducing Sugar: <1.5 g/l

### AVAILABLE FORMATS

750 ml and 1.5 L

### OENOLOGIST

Lourenço Charters & Mafalda Magalhães

### COLOUR

Yellow with green tones.

### AROMA

Fresh, complex, a mixture of minerals and citrus fruits, light as a whole.

### PALATE

Fresh, unctuous and with good body. Persistent and refreshing finish.

### AWARDS & REVIEWS

#### Wine Enthusiast

Top 100 Best Buy | 2019

Best Buy | 2020

Best Buy | 2021

#### Wine & Spirits

91 Pts | 2019



# ESPORÃO

RESERVA

WHITE 2023 • DOC ALENTEJO



A classic wine obtained exclusively from our organic grapes. The diversity of Herdade do Esporão, together with the different characteristics of the grape varieties, the soils, the maturity of the vines and the character of those who make this wine consistently over the years, results in a rich, intense but always harmonious wine.

## HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn -Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring-Summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

## VITICULTURE

Vineyard with certified organic farming.

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

**Vineyard age:** 18 to 28 years.

## GRAPE VARIETIES

Antão vaz; Arinto; Roupeiro

## VINIFICATION

Destemming, cold settling, skin maceration, pressing, must decantation, temperature-controlled fermentation 75% of the batch in stainless steel tanks and 25% 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 2024

## TECHNICAL INFORMATION

Alcohol / Volume: 14%

Total Acidity: 4,7 g/l

pH: 3,37

Total sugar: 0,6 g/l

## AVAILABLE FORMATS

750 ml, 1500ml

## WINEMAKERS' NOTES:

TERESA GASPAR

## COLOUR

Crystal clear, with golden hues.

## AROMA

Deep, intense, spicy aroma with white flesh fruit, citrus notes and orange blossom.

## PALATE

Full and unctuous with a long and vibrant finish. Good and balancing acidity.

## AWARDS & CRITIQUES

### Wine Enthusiast

92pts | 2020 | 2021

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

91 pts / Editor's Choice | 2009

### Wine Spectator

Top 100 Best Value | 2017

### Robert Parker

90 Pts | 2016

ESPORÃO

QUINTA DOS  
**MURÇAS**  
DOURO · PORTUGAL

MINAS RED 2022



Quinta dos Murças Minas comes from vineyards planted on a hillside at altitudes ranging from 110 to 300 metres where south-facing vineyards produce more highly concentrated grapes. These same slopes are graced with several natural springs, which refresh the area and help maintain a balance between greater ripening and the characteristic Murças freshness.

#### HARVEST

It was an atypical year and one that will be marked by high temperatures and low precipitation. Winter with temperatures + 1.5°C higher than the average and 80% less precipitation. Spring continued to be drier and warmer than normal. However, during the harvest, at the end of August and September, temperatures dropped and helped the vines to finish their cycle. We started the Minas plots' harvest on the 30th of August, with a good balance of fruit.

#### VITICULTURE

Vineyard area: 15 hectares

Production method: Organic (Sativa certified)

Soil geology: Shale and Weathered Shale

Vineyard age: Planted between 1987 and 2011

#### GRAPE VARIETIES

Touriga Franca, Tinta Francisca, Touriga Nacional, Tinto Cão and Tinta Roriz.

#### WINEMAKING

Hand harvested and sorted, destemmed, crushed, foot trodden, temperature-controlled alcoholic fermentation (25-28°C) with indigenous yeasts in granite lagares, and pressed in an antique vertical press

#### AGING

Approximately 9 months in concrete vats and used French oak barrels

#### BOTTLING

12 July 2023

#### TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 5,2 g/l

pH: 3.63

Residual sugar: <0,6 g/l

#### BOTTLE SIZES

750 ml, 1500 ml, 5000ml

#### WINEMAKER

Lourenço Charters

#### COLOUR

Intense, with purplish hints.

#### NOSE

Lush and concentrated, with ripe red and black fruits predominating, and a touch of floral and balsamic notes reminiscent of rockrose.

#### PALATE

Fresh and lively, with firm and mature tannins, and well-balanced acidity. Finish is long and persistent, showcasing the balance between freshness and ripeness.

#### AWARDS & REVIEWS

Wine Enthusiast

93 pts | 2021

90 pts | 2019

91 pts | 2018

91 pts | 2017

90 pts | 2016

Decanter

93 pts | 2021

Wine&Spirits

91 pts | 2019

90 pts | 2015

Wine Advocate

90 pts | 2015

Revista Adega

94 pts | 2019

QUINTA DOS  
**MURÇAS**  
DOURO · PORTUGAL

**RESERVA RED 2019**



Quinta dos Murças Reserva comes from the estate's oldest vineyards, on west-facing slopes ranging from 150m to 280m in altitude. This terroir yields a classic, signature wine of great elegance and ageing potential

**HARVEST**

It was a dry year, in which, despite significant fluctuations, the average temperature and recorded precipitation were lower than usual. Except for the month of July, when two heat waves occurred. The summer was slightly cooler, allowing for a longer grape ripening cycle, which contributed to good phenolic maturation, acidity preservation, and good sanitary conditions.

**Viticulture**

Vineyard area: 15 hectares

Production method: Integrated Production (SATIVA certified)

Soil geology: Mica schiste

Vineyard age: Planted in 1980

**GRAPE VARIETIES**

Tinta Roriz, Tinta Amarela, Tinta Barroca, Touriga Nacional, Touriga Franca, Sousão, among others.

**WINEMAKING**

Harvested and sorted by hand, destemmed, crushed, foot trodden, temperature-controlled alcoholic fermentation (25- 28°C) with indigenous yeasts in granite lagares and pressed in an antique vertical press.

**AGEING**

18 months in used French oak barrels

**BOTTLED**

December 2021

**TECHNICAL INFORMATION**

Alcohol / Volume: 13%

Total Acidity: 6 g/l

pH: 3.44

Residual Sugar: 0.6 g/l

**BOTTLE SIZES**

750 ml, 1500 ml

**WINEMAKER**

Jose Luis Moreira da Silva

**COLOUR**

The colour is deep and intense.

Complex, fresh and elegant with black fruits and balsamic aromas reminiscent of rockrose, and the spice notes typical of barrel ageing.

Firm and concentrated, with marked and well-balanced acidity and ripe and enveloping tannins. The finish is long and persistent with fruity notes and outstanding balance and elegance.

**AWARDS & REVIEWS**

**Wine Advocate | Robert Parker**

93+ pts | 2015

91+ pts | 2012

90 pts | 2013

**Wine Enthusiast**

94 pts | 2013 | 2012

93 pts | 2018 | 2015

91 pts | 2017

**Wine Spectator**

92 pts | 2012

**Wine&Spirits**

93 pts | 2017 | 2013

90 pts | 2015



# ESPORÃO

RESERVA

RED 2022 • DOC Alentejo



ESPORÃO Reserva is the wine that captures the essence of Herdade do Esporão. It was the first wine made by Esporão in 1985. A classic obtained exclusively from our organic grapes. The diversity of Herdade do Esporão, together with the different characteristics of the grape varieties, the soils, the maturity of the vines and the character of those who make this wine consistently over the years, results in a rich, intense but always harmonious wine. Label by Eduardo Aires.

## HARVEST YEAR

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

## VITICULTURE

Vineyard with organic farming certification, since 2019.

**Soil Type:** Granite/schist origin with clay/loam structure.

**Vineyard Age:** average 22 years.

## GRAPE VARIETIES

Alicante Bouschet, Trincadeira, Touriga Nacional, Aragonez, Cabernet Sauvignon

## VINIFICATION

Each variety was vinified separately, looking for its optimal ripening moment.

After harvesting, the grapes are destemmed and crushed, followed by alcoholic fermentation in stainless steel, concrete or marble vats. After pressing, malolactic fermentation takes place in stainless steel vats.

## AGEING

12 months in new (20%) and old (80%)

American and French oak barrels. After bottling, the wine aged at least 6 months in the bottle.

# ESPORÃO

**BOTTLED**

From April 2023

**TECHNICAL INFORMATION**

Alcohol / Volume: 14.0%

Total Acidity: 5.7 g/l

pH: 3.61

Total sugar (Glu +Fru): 0,6 g/l

**AVAILABLE FORMATS**

750 ml, 1,5l, 3l and 5L

**WINEMAKERS' NOTES:**

**SANDRA ALVES / JOÃO RAMOS**

**COLOUR**

Intense Ruby.

**AROMA**

Deep and complex, dominated by red fruits and spicy notes.

**PALATE**

Lively and complete. Solid body, fine and vibrant tannins. Red fruit and dominate spices. Persistent and balanced finish.

**AWARDS&REVIEWS :****Robert Parker**

90 pts | 2017 | 2010 | 2007

91 pts | 2016 | 2009

92 pts | 2011

**Wine Enthusiast**

93 pts | 2021 (editor's choice) | 2019 | 2011

92 pts | 2020 | 2014 | 2013 | 2010 | 2006

91 pts | 2018 | 2017 | 2016 | 2015

**Wine Spectator**

90 pts | 2014

**ESPORÃO**

## ESPORÃO ALICANTE BOUSCHET

RED – 2015 – DOC ALENTEJO´



**Wine concept:** A red juice grape variety of French origin. Introduced in Alentejo in the 19th century. Produces concentrated, full-bodied wines with good ageing potential.

This wine is the result of the expression of Alicante Bouschet grape variety from three different origins in a very good vintage year for this grape. It combines the intensity, texture, and concentration of Reguengos de Monsaraz sub-region with the vitality of the altitude of Portalegre.

**Harvest Year:** 2015 presented the ideal conditions for this grape variety maturation. A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

**Viticulture:**

Herdade do Esporão: Andorinhos vineyard – Schist soils with sandy loam texture. Vines with more than 15 years old.

Herdade dos Perdigões: Palmeiras vineyard - Granite soils, with clay texture, deep dark soils with good drainage. Vines with more than 25 years old.

Propriedade dos Lavradores: Machuguinho Vineyard - Vineyard is located at an altitude of 400m, with granite soils and sandy texture. Vines with more than 15 years old.

**Grape varieties:** Alicante Bouschet

**Vinification:**

Hand-picked. Vinified in small concrete tanks

**Maturation:** One year in 5000 liters (30% of the batch), and 500 liters (70% of the batch) French oak barrels. Followed by a minimum of two years in the bottle.

**Maturation:** July 2017

**Technical information:**

Alcohol/volume: 14,5%

Total Acidity: 6,6 g/l

pH: 3,54

Reducing sugar: 3,3 g/l

**Available Formats:** 750ml and 1500ml

**Winemakers notes by:** David Baverstock and Sandra Alves

Color: Deep, concentrated color.

Aroma: Complex varietal aroma with black plum, dark chocolate and slight leather notes.

Palate: The classic tannic structure is complemented by intense fruit and a long, spicy finish.

**Awards & Critiques:**

**Wine Enthusiast**

93 pts | 2013 Cellar Selection

92 pts | 2012

91 pts | 2009

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