



By definition, Esmero is the action of perfecting, the extreme care in work; synonymy of excellence, elegance, refinement...

ESMERO is a family-owned company from Douro, whose origins date back to the time of the grandfather Fernando, who planted most of the vineyards and instilled us a taste for vineyards and wine sector. In 2002, a new stage in the life of this house began through the production and sale of DOC Douro wines.

The company's range of wines is based on two brands with very different profiles: a classic style based on the old vine for the ESMERO while MIMO presents greater youth and lightness illustrated on the label by a young graft.

IDENTIFICATION

Brand: Esmero

Region: Douro | Valdigem - Lamego

Wine type: Douro DOC red

Producer: Esmero - Sociedade de Vinhos, Lda.

Year: 2016

VINE

Soil type: derived from schist, stony

Climate: cold winters, very hot and dry summer

Grape varieties: blend with predominance of Touriga Franca and

Tinta Roriz, but also Trincadeira, Tinta

Barroca, Touriga Nacional...

Grape age: very old (80 years)

Production: 2.800 bottles

Viticulture technician: Rui Xavier Soares

OENOLOGY

Harvesting Date: September, 19

Vinification: manual harvesting in boxes of 20 kg, sorting in mat of choice; crushing with foot trodden,

maceration/fermentation in lagar for 7 days

Maturation: 18 months in French oak barrels

Winemaker: Rui Xavier Soares

CHEMICAL ANALYSIS

Alcohol: 14,5% vol.

Tot. Acidity: 5,8 gr/l

Residual sugar: 0,7 gr/l

pH: 3,56

TASTING NOTES

Colour: dense ruby red

Aroma: floral, red fruit and chocolate, complex with strong personality

Taste: vigorous, with robust and dense tannins, long and lasting ending

How to serve: decant one hour before consumption

Temperature: 16-18 °C

Gastronomy: intense red meat, pulp soft cheeses, desserts with fresh egg