

WINES FROM PORTUGAL



Esporão Alentejo Branco Reserva

Varieties

Antão Vaz, Arinto, Roupeiro

Region

DOC Alentejo, Herdade do Esporão
(Reguengos de Monsaraz sub-region)

Fun Fact

Esporão's Reserva was their debut wine—first made in 1985—and has since been a flagship of the estate's organic, biodiverse vineyards across varied soils.

Tasting Notes

Intense wine, with citrus and white peach notes and well-balanced toast from the barrels. Fresh and elegant in the mouth, its finish is long and lively.

Why I picked this wine

This white is like a Mediterranean-meets-Burgundy hybrid—it brings the sun-soaked stone fruit and plushness of Alentejo, yet stays fresh and zesty on the palate. The estate's long-standing dedication to organic farming and terroir expression gives it both consistency and character. It pairs beautifully with grilled fish, creamy cheeses, or simple tapas, and it's a great bottle to introduce friends to Portuguese whites—tell them it's like the “sunshine meets elegance” of Iberia. I am an absolutely huge fan of well-crafted whites, especially Chardonnays and this is a wine I would put in front of all my Chardonnay snobs AND my anything-but-chardonnay crowd without question.

Service

Serve chilled to around 48-52°F.

WINES FROM PORTUGAL



Bico Amarelo Tinto (Quinta do Ameal / Esporão)

Varieties

Espadeiro, Padeiro, Borraçel

Region

Vinho Verde DOC, Portugal (Quinta do Ameal / Esporão)

Fun Fact

Vinho Verde isn't 'green' wine, it's the name of the region. Traditionally white, Esporão broke the mold by introducing this light, chilled red. It's like bottling a breezy Atlantic evening, fun, refreshing, and a little rebellious.

Tasting notes

Colour – Attractive cherry color with a light hue.

Aroma – Fresh, light, and exuberant aroma, dominated by notes of red fruits such as strawberry and redcurrant.

Palate – On the palate, it is fresh, vibrant, and has good volume. Persistent and refreshing finish.

Why I picked this wine

I grabbed the white wine off the shelf at the winery asked the difference between this wine and the white. The tasting room manager looked at me and kindly said "that's red." So needless to say, this was news to me. I understand Vinho Verde to be a region but surely there is a good bit of overlap with white wine production and the name of the region. But now you get to learn from my curiosity. This is the newest chillable red to join your lineup of favorites!

Service

Serve chilled, around 45-50°.

WINES FROM PORTUGAL



Esporão Alentejo Alicante Bouschet

Varieties

100% Alicante Bouschet

Region

Herdade do Esporão, Alentejo (Reguengos de Monsaraz / Portalegre sub-regions)

Fun Fact

Alicante Bouschet is a teinturier grape, one of the few with red flesh. It was introduced to Alentejo in the 19th century and became popular during Prohibition in the U.S. for its deep, rich color, even when diluted.

Tasting Notes

Complex varietal aroma with black plum, dark chocolate, and slight leather notes. The classic tannic structure is complemented by intense fruit and a long, spicy finish.

Why I picked this wine

If you love bold Grenache or plush Spanish reds, this offers similar richness, yet with the warm, aromatic Alentejo signature and the intrigue of a teinturier. It's a showcase of Esporão's terroir and barrel aging. We don't get a chance to enjoy this grape very often and it helps tell a fun story. Perfect with hearty grilled meats or spicy stews, and a bold pick for small group dinners to show off something unique.

Service

Serve at 60–65°F; decant for 30 minutes to mellow tannins.

WINES FROM PORTUGAL



Esporão Alentejo Aragonez Canto do Zé Cruz

Varieties

100% Aragonez (Tempranillo)

Region

Herdade do Esporão, "Canto do Zé Cruz" vineyard (planted 1980), Alentejo

Fun Fact

This single-varietal comes from Esporão's oldest red vineyard, planted in 1980. The name 'Canto do Zé Cruz' honors the pioneering site with granite soils, embodying Esporão's early dedication to varietal wines.

Tasting Notes

Intense, with plum fruit aroma, coffee, and dark chocolate notes. Palate is precise and balanced with elegant structure reflecting the grape's identity.

Why I picked this wine

One of the biggest barriers to entry or venturing beyond the comfort of your favorite grapes is fear of the unknown. "I've never heard of that," "what's it like?", "I can't pronounce it." Aragonez is like a refined Rioja with an Alentejo twist: structured elegance, smoky plum, lifted by granite freshness and sun-kissed ripeness. This wine typifies Esporão's ambition to spotlight single varietals. Pair with roasted lamb or aged cheese, and tell friends they're drinking Tempranillo under the Portuguese sun, it always sparks curiosity. They are enjoying adventurous familiarity.

Service

Serve at 60–65°F; decant for 30–45 minutes.

WINES FROM PORTUGAL



Quinta dos Murças Minas

Varieties

Traditional Douro blend (Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cão, Sousão)

Region

DOC Douro, Portugal, Quinta dos Murças estate

Fun Fact

Murças is one of the oldest quintas in the Douro, with vineyards stretching from riverbank to hillside at varied altitudes. Owned by Esporão, it blends old Douro traditions with modern finesse, especially emphasizing floral esteva (rockrose) aromas.

Tasting Notes

Lush aromas of ripe red and black fruits, complemented by floral and balsamic notes of rockrose. Fresh, lively palate with firm but balanced tannins and a long finish.

Why I picked this wine

If you love classic Douro reds or even bold Rhône wines, Minas offers that richness balanced by fresh Douro acidity. Its mix of altitude vineyards adds freshness while still showing ripe fruit intensity. For those more familiar with Port, these grapes might sound familiar because... they are the grapes that go into Port wines! Perfect for barbecue nights, lamb chops, or a hearty Portuguese stew, an easy way to impress guests with Douro's finesse.

Service

Serve at 55–60°F. Can be enjoyed young, no decant needed but 20 minutes can open it further.

WINES FROM PORTUGAL



Quinta dos Murças Douro Margem Tinto

Varieties

Primarily Touriga Nacional, Touriga Franca, and other Douro grapes

Region

DOC Douro, Portugal, vineyards close to the Douro riverbank

Fun Fact

'Margem' means riverbank, named for vineyards planted on the Douro's south bank with warmer exposure and schist soils. This location creates concentrated, powerful wines with notable depth and structure.

Tasting Notes

Very intense, with black fruits, hints of licorice and spice, powerful structure, firm tannins, and a persistent finish.

Why I picked this wine

Think of this as the bolder sibling to Minas: Margem shows Douro's darker, denser face. It's a great pick for fans of Napa Cab or structured Bordeaux, ripe, powerful, but undeniably Portuguese in identity. Grown literally right next to the river, this is as much a sense of place as you can get for this price. Excellent with slow-cooked beef, venison, or rich mushroom dishes. It's a wine to savor slowly, showing your friends how serious Douro wines can be.

Service

Serve at 60–65°F; decant for 1 hour before serving to soften and expand flavors.
