

ESPORÃO PRIVATE SELECTION

WHITE - 2016 - Garrafeira



Concept: This wine was created in 2001 with the intent to challenge the classic profile of great Alentejo wines. The maturity of the vineyard, the underestimated Semillon grape variety and the careful selection of barrel suppliers, have enabled us to build this wine's solid, rich and complex character. Photograph on the label by Duarte Belo.

Harvest: The spring featured lower temperatures and more humidity than in previous years - ideal weather conditions for fungal vine diseases, therefore greater care was taken in the vineyards to avoid mildew attacks. Cooler temperatures at this time of the year led to a longer period of vegetative growth and, despite the heat felt in July, the harvest began approximately 10 days later than usual. The grape quality was excellent and, in spite of the heat throughout the harvest, sugar levels remained normal and acidity was slightly lower than usual.

Agriculture:

Grapes from the Palmeiras vineyard at Herdade dos Perdigões, one of Esporão's properties. Northwest and southwest exposure, protecting the grapes during the hottest times of day.

Soil Type: Predominantly clay, deep and well drained, ideal for balanced production, aromatic development and to preserve freshness.

Vineyard Age: 20 years.

Grape Variety: Semillon.

Vinification: The grapes were delivered to the winery in the morning, when temperatures are at their lowest, and were placed in the pneumatic press. Long pressing cycles at low pressure enabled careful extraction for a rich must. Decanting was shorter than usual, which helped maintain the complexity of the centre. Fermentation took place in new French oak barrels (550 litres) in a temperature controlled cellar (18°C).

Maturation: On the lees with *batonnage* to help combine the oak and wine, thereby increasing the creamy texture and depth. After bottling, the wine aged 6 months in the bottle, ensuring controlled maturation and giving the wine the complexity that characterises it.

Bottling: August 2017

Technical Information:

Alcohol / Volume: 13.5%

Total Acidity: 6.5 g/l

pH: 3.25

Reducing Sugar: 2.2 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear, straw colour.

Aroma: Notes of white pulp fruits and some fresh grapefruit, combined with discreet touches of toasted oak and spices like clove and white pepper.

Palate: Rich, elegant and intense. Long, deep and persistent finish.

Awards & Critiques

2015 - 91 points, Wine Enthusiast Magazine

2014 - 91 points, Wine Spectator; 91 points/Year's Best Portuguese White, Wine & Spirits

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