

ESPORÃO COLHEITA

WHITE - 2017 - Regional Alentejano



Concept: Wine produced solely from grapes grown at Herdade do Esporão, using organic farming methods. Expresses the harvest's features, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. Spring featured higher temperatures than in 2016, leading to earlier phenolic stages. The hot and dry spring ensured healthy grape development. Summer began hotter than in 2016 (+2.0°C), which led to earlier maturation. Temperatures in August and September were lower than in 2016, making grapes ripen more quickly and producing higher sugar levels, which led to more full-bodied white wines with notes of ripe fruit, and red wines that are rich and concentrated.

Agriculture:

Vineyard with certified organic production.

Soil Type: Derived from schist rock, with a loamy clay structure.

Vineyard Age: 9 years.

Grape Variety: Antão Vaz.

Vinification: The grapes were partially fermented in concrete tanks. After fermentation, the wine was left on the fine lees for 4 months, creating a unique type of micro-oxygenation that respects and enhances the wine's character.

Maturation: 4 months on fine lees

Bottling: March 2018

Technical Information:

Alcohol / Volume: 13.5%

Total Acidity: 6.0 g/l

pH: 3.2

Reducing Sugar: 1.5 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear, straw colour with greenish hues.

Aroma: Citrus, particularly lemon, with hints of white fruit and some green leaf.

Palate: Complex with a slightly creamy texture, pure, rich, fresh, with an intense and very persistent finish.

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Awards & Critiques: -

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