

VERDELHO

WHITE 2017

Regional Alentejano

Concept: Conveys the full potential of this grape variety which, enhanced by the Alentejo soils and climate, produces an aromatic, balanced and unique varietal wine.

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. The spring featured higher temperatures than in 2016, leading to earlier phenolic stages. From February to August/September, during the vegetative cycle, the average temperatures were higher than usual, reaching their peak on 13 July with a maximum temperature of 46.3°C, indicating that ripening would occur earlier.

Agriculture: Soil Type: Granite/schist base, with a clay/loam structure. Vineyard Age: 12 years.

Grape Variety: Verdelho.

Vinification: Pressing, static must decantation, temperature controlled fermentation in stainless steel vats, centrifugation, stabilisation and filtration.

Bottling: December 2017 and January 2018

Technical Information:

Alcohol / Volume: 14%

Total Acidity: 5.0 g/l

pH: 3.22

Reducing Sugar: 0.4 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Clear, with citrine colour with green hues.

Aroma: Typical varietal character, with fruity notes of passion fruit, tangerine and lime.

Palate: Fresh, elegant and intense, with mineral touches and a long, delicate finish.

Awards & Critiques:

Verdelho 2016

Wine & Spirits - 88 Points / Year's Best Portuguese Whites: Best Buy
Decanter – Silver

Verdelho 2015

Wine Spectator - 89 Points

Verdelho 2014

Mundus Vini – Gold

Find out more at www.esporao.com and follow our feed @esporaoorld

