

LATE HARVEST

WHITE – 2017 – Regional Alentejo Wine

Concept: An elegant sweet wine, resulting from dehydration and the ensuing increase in the grapes' sugar, which were left in a parcel of vineyard at Herdade dos Perdigões for several weeks after reaching ideal ripeness.

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. The hot and dry spring ensured healthy grape development. Summer began hotter than in 2016 (+2.0°C), which led to earlier ripening. 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:

Grapes from Herdade dos Perdigões, a property owned by Esporão in Reguengos de Monsaraz.

Soil Type: Granite/schist base, with a loam/clay structure.

Vineyard Age: 19 years.

Grape Variety: Semillon.

Vinification: Post-harvest grape cooling, pressing, must decantation, temperature controlled fermentation in stainless steel tanks, centrifugation, stabilisation, filtration.

Bottling: 02/ 05/ 2018

Technical Information:

Alcohol / Volume: 13 %

Total Acidity: 6,8 g/l

pH: 3,2

Reducing Sugar: 88 g/l

Format: 375 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear, golden colour.

Aroma: Tangerine and orange peel with floral touches, combined with notes of fruit preserves.

Palate: Rich and buttery texture, with notes of citrus and toasted almond. Balanced on the palate with a long and persistent finish.

Awards & Critiques: -



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