

Esporão Colheita White 2019 is now available



High Resolution Images & Spec Sheets: <https://bit.ly/30qIYBH>

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The 2019 vintage of Esporão Colheita White is now on the market. Produced from grapes grown at Herdade do Esporão, this organic wine crafted in concrete tulip-shaped tanks is a direct reflection of the character of its origins and of this vintage.

According to Sandra Alves, winemaker at Herdade do Esporão, “the precipitation and temperatures felt in 2019 enabled a constant and homogenous evolution during ripening, providing the ideal conditions to produce grapes of excellent quality. Esporão Colheita white 2019 blends the characteristics of the vintage with the identity of the Antão Vaz, Viosinho and Alvarinho varieties, planted in 11-year-old vineyards under organic production methods, as well as the diversity of Herdade do Esporão’s soils.”

[Esporão Colheita White 2019](#) has a clear appearance, with citrus notes, particularly of fresh grapefruit, some tropical fruit and notes of green leaf, resulting in a fresh wine with a creamy texture and an intense and persistent finish.

For more information, please contact us:

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A guide to Esporão Colheita: <https://www.youtube.com/watch?v=ILF9aBBRyvo>

Get to know this wine through its 7 stories: <https://goo.gl/JSzxHN>

Discover the meaning of the label: <https://goo.gl/PESYWC>

Esporão Colheita White 2019 Spec Sheet: <https://www.esporao.com/en/wines/esporao-colheita-white-2019/>

About Esporão: Founded in 1973 by José Roquette and Joaquim Bandeira, Esporão is one of the leading wine companies in Portugal. Playing a predominant role in the national and international projection of Alentejo and the Douro, Esporão has also become an ambassador of Portuguese culture, developing its activities in a sustainable manner and building close relationships with clients and consumers all over the world. In the Alentejo region, Esporão produces iconic wines like Esporão Reserva and Monte Velho, as well as extra virgin olive oils. Open since 1997, Herdade do Esporão's Wine Tourism operation was a pioneer in Portugal and was considered the 'Best of 2016' by the magazine Revista Wine – A Essência do Vinho. In 2017, Herdade do Esporão celebrated the 750th anniversary of the Estate's delineation. In 2008, Esporão expanded its operation and offer to the Douro region, acquiring Quinta dos Murças, where it produces *terroir* wines with the Esporão quality seal. 2018 marked the opening of wine tourism at Quinta dos Murças and acquisition of Sovina craft beers. In 2019, Esporão purchased the Quinta do Ameal estate in the vinho verde wine region, which produces outstanding white wines from the Loureiro grape variety. Esporão products are sold in all types of shops and restaurants in more than 50 countries worldwide. The company's holistic approach to implementing a wide range of innovative sustainable practises has led to national and international recognition, including the prestigious "Sustainability of the year award" at the "The Drinks Business Green Awards 2013" and, in 2014, the "European Business Awards for the Environment" in the category "Products & Services". In 2018, José Roquette was recognised with 'The Green Lifetime Achievement' Award at 'The Drinks Business Green Awards', and João Roquette was considered '2018 Personality of the Year' by the publication Revista de Vinhos, at the "Best of 2018" awards. In 2019, Esporão launched a new cycle in the identity and communication of the company and its brands, with the campaign Slow Forward. In 2020, Esporão was recognised as one of the 50 most admired wine brands in the world, by the magazine Drinks International, ranking in 13th position in The World's Most Admired Wine Brands 2020.

<http://www.esporao.com/>

<http://www.slowforward.pt>

<https://www.facebook.com/esporaoworld>

<http://www.youtube.com/esporaoworld>

<http://instagram.com/esporaoworld>

<https://www.youtube.com/c/EsporãoAComidaPortuguesaAGostarDelaPrópria>

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