

ESPORÃO COLHEITA WHITE 2016

Regional Alentejano

Concept: To blend a wine exclusively produced from organically grown grapes on the Esporão estate, expressing the tipicity of the vintage, the different soils where the vineyards are planted and the grapes' varietal characters.

Harvest Year: Spring was cooler and wetter than previous years – ideal weather conditions for fungal diseases to affect the vines, which meant greater care in the vineyard to avoid problems with mildew. The lower temperatures led to a longer period of vegetative growth and, despite the hotter weather from July onwards, the harvest began 10 days later than usual. The warmer conditions continued throughout the vintage, grape quality was excellent and, despite the heat, sugar levels remained normal, with slightly lower acidity.

Viticulture:

Vineyard: Certified in organic production.

Soil type: Schist stone, clay loam soil.

Average age of vines: 8 years old.

Grape Varieties: Antão Vaz

Vinification:

The grapes, which were harvested on 3rd October, were partially fermented in concrete tanks. After fermentation, the wine was left on fine lees for 4 months, allowing for a unique type of micro-oxidation that respects and enhances the character of this wine.

Bottled:

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,00 g/l

pH: 3,21

Reducing Sugar: 2,3 g/l

Formats Available: 750 ml.

Winemakers: David Baverstock and Sandra Alves.

Colour: Crystalline, straw-like with a greenish tinge.

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

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

