

# ESPORÃO

COLHEITA

WHITE 2022 • REGIONAL  
ALENTEJANO



Wine produced exclusively from grapes of the Herdade do Esporão, under organic production. In the search for greater freshness, a selection of the first grape varieties to be harvested is made. The fermentation and aging in concrete tulip-shaped tanks (porous/neutral aromas) enhance the freshness and purity of the fruit, resulting in a direct, fresh, and vibrant wine.

## HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn -Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring-Summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

## VITICULTURE

Vineyard with certified organic farming.

**Soil Type:** Derives from schist rock with loamy clay structure.

**Average vineyards age:** 14 years

## GRAPE VARIETIES

Verdelho, Alvarinho, Viosinho, Arinto, Gouveio

## VINIFICATION & AGEING

Static decanting for 12 hours. Fermentation in concrete tulip-shaped tanks, at controlled temperature, where they aged on fine lees for 4 months.

## BOTTLED

May 2024

## TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5 g/l

pH: 3,32

Total sugar (G/F): : 0,7

## AVAILABLE FORMATS

750 ml

## WINEMAKERS' NOTES:

TERESA GASPAR & JOSÉ LUIS M. SILVA

## COLOUR

Clear, straw colour with golden hues.

## AROMA

Intense, exuberant, with predominant notes of stone fruit.

## PALATE

Elegant and fresh, with a long and vibrant finish.

## AWARDS & CRITIQUES:

### Decanter

92 pts | 2022

### Wine&Spirits

90 pts | Winter White Best Buy 2018

### Wine Spectator

90 pts | 2019

ESPORÃO