

ESPORÃO

COLHEITA

WHITE 2024 • REGIONAL ALENTEJANO



Made exclusively from organically farmed grapes grown at Herdade do Esporão. To achieve greater freshness, the first varieties harvested are carefully selected. Fermentation and ageing in concrete vats (with their porosity and neutral impact on aromas) enhance the wine's freshness and fruit purity, resulting in a direct, vibrant, and refreshing profile.

HARVEST YEAR

The 2024 growing season was marked by a Mediterranean-Continental climate. Autumn and winter were milder and wetter than average. Spring was also mild and very rainy, followed by a dry summer with lower temperatures than usual.

VITICULTURE

Certified organic vineyard.

Soil type: Schist-derived soils with clay-loam structure.

Average vineyard age: 15 years

GRAPE VARIETIES

Gouveio, Roupeiro, Viosinho, Verdelho

VINIFICATION

Partially fermented in tulip-shaped concrete vats with temperature control. After fermentation, the wine remained on fine lees for six months, benefiting from the unique micro-oxygenation conditions of this type of vessel, which preserve and amplify the wine's character.

AGEING

Six months on fine lees.

BOTTLED

April 2025

TECHNICAL INFORMATION

Alcohol: 13%

Total acidity: 5,42 g/l

pH: 3,24

Residual sugar: 2,1 g/L

AVAILABLE FORMATS

750 ml

WINEMAKERS NOTES

Beatriz Mateus & José Luis Moreira da Silva.

COLOUR

Crystal-clear, lime-yellow.

AROMA

Direct and elegant, with predominant tropical notes and hints of fruit.

PALATE

Fresh and vibrant on the palate, with a long finish.

AWARDS

Wine&Spirits

90 pts | Winter White Best Buy 2018

Wine Spectator

90 pts | 2019

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