

ESPORÃO

COLHEITA

WHITE 2025 • 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

Mediterranean-Continental Climate. In 2025, the annual average temperature was higher than the historical average. Rainfall levels were also well above normal, with a strong concentration during Spring, followed by a Summer marked by high temperatures compared to the previous year.

VITICULTURE

Vineyard with certified organic farming.

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

Average vineyards age: 16 years

GRAPE VARIETIES

Gouveio, Viosinho, Verdelho e outras

VINIFICATION & AGEING

Static decanting for 12 hours. Partial fermentation in concrete tulip-shaped tanks, at controlled temperature, where they partial aged on fine lees for 6 months.

BOTTLED

May 2026

TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5,26 g/l

pH: 3,30

Total sugar (G/F): 0,8

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

BEATRIZ MATEUS & JOSÉ LUIS M. SILVA

COLOUR

Lime yellow

AROMA

On the nose, it is direct and elegant, with stone white fruit aromas standing out, complemented by delicate floral nuances.

PALATE

On the palate, it is vibrant, fresh and engaging.

AWARDS & CRITIQUES:

Robert Parker - Wine Advocate

90 pts | 2023

Decanter

92 pts | 2022

Wine&Spirits

90 pts | Winter White Best Buy 2018

Wine Spectator

90 pts | 2019