

ESPORÃO PRIVATE SELECTION

WHITE - 2018 - Garrafeira



Concept: This wine was created in 2001 with the intent to challenge the classic profile of great Alentejo wines. The maturity of the vineyard, the underestimated Semillon grape variety and the careful selection of barrel suppliers, have enabled us to build this wine's solid, rich and complex character. Photograph on the label by António Poppe.

Harvest: After a dry and cold winter, an early rainy spring followed restoring soil moisture levels suitable for the beginning of the vegetative cycle. The fact that spring temperatures and even mid-summer temperatures were milder than in previous years led to a delay of the cycle but allowed for good plant development. In early August, a heat wave of five consecutive days, with temperatures exceeding 43 degrees and accompanied by strong gusts of wind, caused severe damage in varieties more sensitive to this type of conditions, leading to production losses. However, in most of our vineyards, where grape varieties are better adapted to these events, maturation occurred slowly and regularly thus preserving the freshness and aromatic intensity of white wines and the texture, concentration and complexity of red wines.

Agriculture:

Grapes from the Palmeiras vineyard at Herdade dos Perdigos, one of Esporão's properties. Northwest and southwest exposure, protecting the grapes during the hottest times of day.

Soil Type: Predominantly clay, deep and well drained, ideal for balanced production, aromatic development and to preserve freshness.

Vineyard Age: 23 years.

Grape Variety: Semillon.

Vinification: The grapes were delivered to the winery in the morning, when temperatures are at their lowest, and were placed in the pneumatic press. Long pressing cycles at low pressure enabled careful extraction for a rich must. Decanting was shorter than usual, which helped maintain the complexity of the medium. Fermentation took place in new French oak barrels (550 litres) in a temperature-controlled cellar (18°C).

Ageing: In French oak casks for 6 months. On the lees with batonnage to provide better oak integration in the wine, thereby reinforcing the creamy texture and depth. After bottling, the wine aged 6 months in the bottle, ensuring controlled maturation and giving the wine the complexity that characterises it.

Bottling: July 2019

Technical Information:

Alcohol / Volume: 14.5%

Total Acidity: 6 g/l

pH: 3.2

Reducing Sugar: 2.6 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear, straw colour.

Aroma: Apricot and lemon peel confit, mixed with notes of cloves, nutmeg and some white chocolate.

Palate: Wide and rich, with predominant stone fruit punctuated with notes of white pepper. Unctuous, with a long and elegant finish.

Awards & Critiques

2016 - 91 points, Wine Enthusiast Magazine

2015 - 91 points, Wine Spectator; 91 points/Year's Best Portuguese White, Wine & Spirits