

# ESPORÃO

PRIVATE SELECTION

WHITE 2021 • GARRAFEIRA



**This wine was created in 2001 to challenge the classic profile of great Alentejo wines. Over the years the Semillon variety has been adapting with great success to the unique place where it was planted. The maturity of the vineyard, combined with its sun exposure and type of soil, has been giving grapes with an enormous potential that make this wine unique. Label by Abel Mota**

**HARVEST YEAR:** The 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the Spring accelerated the vegetative development until flowering. In Summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

#### **VITICULTURE:**

Vineyard with organic farming certification. Grapes from the Palmeiras vineyard at Herdade dos Perdigões, one of Esporão's properties. Northeast 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 and to enhance the terroir characteristics.

**Vineyard age:** 25 years.

#### **GRAPE VARIETIES**

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 body and complexity of the wine. Fermentation took place in French oak barrels (550 liters) in a temperature-controlled cellar (18°C).

# ESPORÃO

**AGEING**

Six months on the lees with periodic 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 to enhance the complexity that characterizes this wine.

**BOTTLED**

5 July 2022

**TECHNICAL INFORMATION**

Alcohol / Volume: 14%

Total Acidity: 5,5 g/l

pH: 3,28

Reducing Sugar 1,8 g/l

**AVAILABLE FORMATS**

750 ml

**WINEMAKERS' NOTES:**

**SANDRA ALVES / JOÃO RAMOS**

**COLOUR**

Straw color with green hues

**AROMA**

Apricot and ripe lemon, with notes of white pepper and some fresh almond.

**Palate**

Rich and exuberant, highlighted by white fruit and a nuance of nutmeg. Long and elegant finish.

**AWARDS & CRITIQUES:****Wine Enthusiast**

95 pontos TOP 100 | 2018

93 pontos | 2020, 2019

92 pontos | 2017, 2009

91 pontos | 2015, 2014, 2008