



ESPORÃO

Reserva Branco 2010

WINERY: Herdade do Esporão

GRAPE VARIETIES: Antão Vaz/Arinto/Roupeiro/Semillon

HARVEST: 2010

REGION: Alentejo **COUNTRY:** Portugal

CERTIFICATION: DOC – Denominação de Origem
Controlada

WINE MAKER: David Baverstock / Sandra Alves



WINE MAKER COMMENTS

Colour/Condition: Crystal clear straw with green hues. **Aroma:** Rich and intense aromas of tangerine and white plum with well integrated toasty notes. **Palate:** Elegant and complex palate with layers of fruit and a long fresh finish. **Dishes:** Baked fish, roast chicken, light pork dishes. **Temperature for serving:** 10 – 12°C. **Quantity Produced:** 100.000 liters.

VITICULTURE

Soil Type: Granite and schist origin with clay loam soil. **Pruning System:** Bilateral cordon.
Average age of vines: 17 years old. **Average Yield:** 45 hl/ha.

VINIFICATION

Destemming, must chilling, skin contact, membrane pressing, 24 hour cold settling, temperature controlled fermentation in stainless steel tanks and in new french and american oak barrels, 6 month ageing on fine lees.

CHEMICAL ANALYSES

Alcohol: 14%	Total Acidity: 7,2 gr/l	Volatile Acidity: 0,45 gr/l	Total SO₂: 147 mg/l
pH: 3,21	Dry Extract: 20,86 gr/l	Reducing Sugar: 2,7 gr/l	Free SO₂: 34 mg/l

PACKAGING DETAILS

750 ml	BOX 6X750 ml	Weight: 8,742 Kg	m³: 0,01399
	H – 18,2 cm	W – 25,2 cm	L – 30,5 cm
Palette	BOX: 88	Weight: 794 Kg	m³: 1,536
	H – 160cm	W – 80 cm	L – 120 cm
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