



ESPORAO

WHITE RESERVE 2014

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Philosophy: This was the first wine produced by Esporão in 1985, making a decisive contribution to defining the rich and expressive profile of the best Alentejo white wines, and for this, is our classic.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Production Method: Integrated Production (Sativa certified)

Soil Type: Granite and schist origin with clay loam soil.

Average age of vines: 18 years.

Grapes Varieties: Antão Vaz, Arinto, Roupeiro, Semillon, and others from our estate vineyards.

Vinification: Estate white winery built in 2002. 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.

Maturation: In stainless steel tanks and in new french and american oak barrels for 6 months.

Bottling: April and May 2015

Chemical Analyses:

Alcohol: 14%

Total Acidity: 7,00 g/l

pH: 3,16

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear straw with green tones.

Aroma: Rich and intense with notes of orange and peach, well integrated with subtle toasty oak.

Palate: Creamy texture, well balanced, good fruit depth, minerality, long, complex and fresh finish.

Ideal Consumption Date: 2015-2019

Formats Available: 750 ml.

Artist: Original work by João Queiroz