



## **ESPORÃO RESERVA**

WHITE - 2020 - DOC Alentejo

Wine concept: A classic wine obtained exclusively from our organic grapes. The diversity of Herdade do Esporão, together with the different characteristics of the grape varieties, the soils, the maturity of the vines and the character of those who make this wine consistently over the years, results in a rich, intense but always harmonious wine.

Harvest Year: The agricultural year of 2020 registered temperatures slightly higher than the last 21 years, while the precipitation values were identical to the values registered in the same period. With a mild and rainy winter and spring, there was a good restoration of the water reserves in the vineyard, which resulted in a good vegetative growth in relation to 2019. The summer was very hot and dry, with very high temperatures in the month of July that translated in anticipation of the harvest in about 2 weeks compared to the previous year. The climatic conditions recorded in the painter-maturation period favored gradual maturation, which allowed for a selective harvest favoring the expression and quality of each variety.

Viticulture: Vineyard with certified organic farming. Soil Type: Granite/schist base, with a loam/clay structure.

Vineyard age: 15 to 25 years.

Grape varieties: Antão Vaz, Arinto, Roupeiro and others.

Vinification: Destemming, cold settling, skin maceration, pressing, must decantation, temperature-controlled fermentation 70% of the batch in stainless steel tanks and 30% in new American and French oak barrels.

Maturation: Six months in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees.

Bottling: July 2021

## Technical information:

Alcohol/volume 13.5%

Total Acidity: 6,08

pH: 3.2

Reducing sugar: 2.1

Available Formats: 750 ml

Winemakers notes by: David Baverstock and Sandra Alves

Color: Crystal clear, light straw color with green hues.

Aroma: Grapefruit and white peach aromas with subtle notes of mint green complemented with white pepper and nutmeg.

Palate: Creamy and elegant with balanced fruit and spices presence. Intense and persistent finish.

Awards & Critiques:

Wine Spectator

Wine Enthusiast

Top 100 Best Value | 2017

90 pts / Editor's Choice | 2019 | 2018 2015 | 2011

91 pts / Editor's Choice | 2009

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