

ESPORÃO

VINHO DE TALHA

WHITE 2022 • DOC Alentejo



Amphora wines is a legacy left by the Romans in Alentejo. We decided to restore this tradition, by using old amphorae, from 550 to 950 litres volume to produce amphora wines.

HARVEST YEAR

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

VITICULTURE

Soil type: Ungrafted vines planted in sandy loam soils.

Vineyard average age: 50 years

GRAPE VARIETIES

Blend of traditional Alentejo grape varieties, namely Roupeiro and Diagalves.

VINIFICATION

Partially destemmed, crushed, fermented with wild yeasts in amphorae lined with peiz. The wines were kept in the amphorae until 14 November 2022*, in contact with the wine pulp. Basket pressing.

BOTTLED

Agosto 2023

TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 5.76 g/l

pH: 3.5

Residual sugars: 1,37g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

SANDRA ALVES / TERESA GASPAR

COLOUR

Dry straw with golden hues

AROMA

Notes of grapefruit peel and white fig with white pepper and spice hues.

PALATE

Complex and intense, with touches of honey and dry herbs. A long and ample finish.