



ESPORÃO

PRIVATE SELECTION WHITE 2012

Philosophy: This wine challenges the classic profile of the best Alentejo wines. Its personality and complexity results from the climatic conditions, the selection of the best estate grapes and the creativity of our winemakers.

Harvest Year: Excellent year for white wines in this region. Cooler than average spring and summer temperatures resulted in wines with intensity, freshness and balance.

Viticulture:

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

Average age of vines: 17 years.

Grapes Varieties: Semillon.

Vinification: Whole bunch pressing following 24 hours in cold storage, cold settling, temperature controlled fermentation in new french oak barrels.

Maturation: 6 month ageing on lees with some stirring.

Bottling: March 2013.

Chemical Analyses

Alcohol: 14%

Total Acidity: 7,80 g/l

pH: 3,1

Reducing Sugar: 2,4 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, straw colour.

Aroma: Ripe citric and tropical fruit aromatics combining with complex white chocolate and toasty oak notes.

Palate: Well balanced palate which is both elegant and unctuous, long persistent finish.

Ideal Consumption Date: 2013-2018

Formats Available: 750 ml.