



ESPORÃO

PRIVATE SELECTION WHITE 2013

Concept: Private Selection White was created in 2001 with a desire to challenge the classic profile of great Alentejo white wines. To achieve this, we decided to base the wine on the underrated Semillon variety and the use of new French oak barrels for fermentation and maturation. With growing the vineyard maturity and a careful selection of barrel suppliers the solid, rich and complex style of this wine has been reinforced over the years.

Harvest Year: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Vineyards: The Semillon grapes used in this wine were planted on the Herdade dos Perdigões estate in 1996, using northwest/southwest exposure in order to maximize fruit protection from extreme sunlight. Deep free draining clay soils predominate, ideal for balanced yields and the evolution of fresh aromatic grapes.

Vinification: The grapes are handpicked in the cool of the morning and crushed directly into the membrane press. Long, low pressure pressing cycles are used allowing for careful juice extraction. Short decantation times are used to allow for a richer must and more complex fermentation in large new French oak barrels (550 litres) in a temperature controlled cellar (18°C).

Ageing on lees in barrel for 6 months with regular stirring allows for optimum oak integration and adds volume and creaminess to the palate.

Bottled in April 2014.

Technical Information

Alcohol: 14%; Total Acidity: 7,20 g/l; pH: 3,2; Reducing Sugar: 2,1 g/l

Wine makers notes by David Baverstock and Sandra Alves: Crystal clear, straw colour. On the nose reveals ripe stone fruits with exotic edges, some white chocolate notes and toasty oak complexity. Rich and unctuous palate with elegance, balance, length and persistence.

Ideal Consumption Date: 2014-2019

Formats Available: 750 ml.