



ESPORÃO

WHITE RESERVE 2012

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Philosophy: Classic wine style made from estate grown grapes that show the consistency and the rich, ripe character which is typical of the best Alentejo wines.

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 origin with clay loam soil.

Average age of vines: 17 years.

Grapes Varieties: Antão Vaz, Arinto, Roupeiro, Semillon.

Vinification: 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: March 2013.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,90 g/l

pH: 3,20

Reducing Sugar: 2,7 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, straw colour with green tones.

Aroma: Rich and complex aromas with fruity notes of peach and tangerine and subtle barrel toast.

Palate: Creamy, well balanced palate, good depth of ripe fruit but with elegance and minerality, finishes long and fresh.

Ideal Consumption Date: 2013-2017

Formats Available: 750 ml.