



DEFESA DO ESPORÃO

WHITE 2016

Regional Alentejano

Concept: A wine with a contemporary style, having an elegant and intense profile. The wines show the character of the selected vineyard parcels on the Estate.

Harvest Year: Spring had lower temperatures and higher humidity than in previous years – ideal climatic conditions for fungal diseases in the vines, implying increased care to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvest took place about 10 days later than usual. The hot weather continued throughout the harvest, fruit condition was excellent. Despite the heat, sugar levels were normal and acidities a little lower than normal.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.
Average age of vines: 18 years.

Grapes Varieties: Antão Vaz, Arinto, Roupeiro.

Vinification: Destemming, must chilling, skin maceration, pneumatic pressing, cold settling, fermentation temperature control with selected yeast inoculation in stainless steel tanks, centrifuging, fining, cold stabilization and filtration.

Bottling: March 2017.

Chemical Analyses:

Alcohol: 13%
Total Acidity: 6,4g/l
pH: 3,14
Reducing Sugar: 2,5g/l

Formats Available: 750 ml.

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, citric.

Aroma: Stone fruit notes of plum and apricot, with intense citric freshness.

Palate: Rich, intense, textured fruity palate, well balanced, persistent acidity to finish.