



## ESPORÃO

RESERVA WHITE 2016

DOC Alentejo

**Concept:** A classic wine made from grapes grown at Herdade do Esporão that demonstrates the consistency and rich, characteristic profile of Alentejo wines.

**Harvest Year:** Spring was cooler and more humid than previous years, providing the ideal weather conditions for fungal diseases to affect the vines, which meant greater care in the vineyard to avoid problems with mildew. The lower temperatures led to a longer period of vegetative growth and, despite the hotter weather from July onwards, the harvest began 10 days later than usual. The warmer conditions continued throughout the harvest, however, grape quality was excellent with moderate sugar levels and slightly lower acidity than previous years.

### Viticulture:

Soil: granite/schist, loam-clay structure.

Age of vines: 18 years.

**Grape varieties:** Antão Vaz, Arinto, Roupeiro, smaller percentages of others.

**Vinification:** Destemming, cold settling, skin maceration, pressing, must decantation, fermentation with temperature control in stainless steel tanks and in new American and French oak barrels on fine lees.

**Ageing:** In stainless steel tanks and in new American and French oak barrels for 6 months.

**Bottled:** May 2017.

### Chemical analyses:

Alcohol / Volume: 13,5%

Total Acidity: 6,0 g/l

pH: 3,15

Reducing Sugar: 1,8 g/l

**Formats Available:** 750 ml.

**Winemakers:** David Baverstock and Sandra Alves.

**Colour:** Crystalline, straw-like with green flecks.

**Aroma:** Yellow fruit notes, grapefruit and lemon, spices, slightly toasted, some minerality that highlights aromatic freshness.

**Palate:** Creamy with structure and volume. Balanced, packed with fruit with a long and elegant finish.