



DEFESA DO ESPORÃO

White Wine 2017

Regional Alentejano

Concept: A wine with a contemporary style, as well as an elegant and intense profile. These wines convey the character of the selected and distinct parcels on the Estate.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. The spring featured higher temperatures than in 2016, leading to earlier phenolic stages. From February to August/September, during the vegetative cycle, the average temperatures were higher than usual, reaching their peak on 13 July with a maximum temperature of 46.3°C, indicating that ripening would occur earlier.

Agriculture: Soil Type: Granite/schist origin with clay/loam structure. Vineyard Age: 19 years.

Grape Varieties: Roupeiro, Arinto & Antão Vaz

Vinification: Destemming, must chilling, pressing, must decantation, temperature controlled inoculated fermentation with selected yeast in stainless steel tanks, centrifugation, stabilisation and filtration.

Bottling: July 2018

Technical Information:

Alcohol / Volume: 14%
Total Acidity: 5.2 g/l
pH: 3.18
Reducing Sugar: 0.5 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves.

Colour: Crystal clear.

Aroma: Hints of yellow fruit such as apricot and plum, combined with citrus notes that magnify the freshness and intensity.

Palate: Rich and fruity, intense, balanced and persistent.

Awards & Critiques:

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