

## ESPORÃO COLHEITA

### WHITE - 2018 - Regional Alentejano

**Concept:** Wine produced solely from grapes grown at Herdade do Esporão, applying organic farming methods. Expresses the typical features of this vintage, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

**Harvest:** After a dry and cold winter, a rainy spring followed, restoring the proper moisture levels in the soil to initiate the vegetative cycle. The fact that temperatures in the spring, and until mid-summer, were milder than in previous years, somewhat delayed the entire cycle, but enabled good plant development. At the beginning of August, a heat wave that lasted five consecutive days, with temperatures above 43 degrees and strong gusts of wind, caused severe damage to the varieties that are more sensitive to this type of weather, leading to production losses. However, most of our vineyards, which are planted primarily with varieties better adapted to these conditions, ripened slowly and regularly, ideal to preserve the freshness and aromatic intensity of the white wines, and texture, concentration and complexity of the red wines

**Agriculture:**

Vineyard with certified organic production.

Soil Type: Derives from schist rock with loamy clay structure.

Vineyard age: 10 years.

Grape Varieties: Antão Vaz, Viosinho, Alvarinho & others.

**Vinification:** The grapes were partially fermented in concrete tanks. After fermentation, the wine was left on the fine lees for 4 months, creating a unique type of micro-oxygenation that respects and enhances the wine's character.

**Maturation:** 4 months on fine lees

**Bottling:** February 2019

**Technical information:**

Alcohol / Volume: 14%

Total Acidity: 6.0 g/l

pH: 3.2

Reducing Sugar: 2.3 g/l

Formats: 750 ml

**Winemakers' Notes:** David Baverstock & Sandra Alves

**Colour:** Clear, straw colour with greenish hues.

**Aroma:** Citrus, particularly fresh grapefruit, with some tropical fruit and notes of green leaf.

**Palate:** Complex with a slightly creamy texture, pure, rich, fresh, with an intense and very persistent finish.

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**Awards & Critiques:** -



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