



## ESPORÃO PRIVATE SELECTION

WHITE - 2017 - Garrafeira

**Concept:** This wine was created in 2001 with the intent to challenge the classic profile of great Alentejo wines. The maturity of the vineyard, the underestimated Semillon grape variety and the careful selection of barrel suppliers, have enabled us to build this wine's solid, rich and complex character. Photograph on the label by Albuquerque Mendes.

**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. The hot and dry spring ensured healthy grape development. Summer began hotter than in 2016 (+2.0°C), which led to earlier ripening. Temperatures in August and September were lower than in 2016, making grapes ripen more quickly and producing higher sugar levels, which led to more full-bodied white wines with notes of ripe fruit, and red wines that are rich and concentrated.

### Agriculture:

Grapes from the Palmeiras vineyard at Herdade dos Perdigões, one of Esporão's properties. Northwest and southwest exposure, protecting the grapes during the hottest times of day.

Soil Type: Predominantly clay, deep and well drained, ideal for balanced production, aromatic development and to preserve freshness.  
Vineyard Age: 22 years.

**Grape Variety:** Semillon.

**Vinification:** The grapes were delivered to the winery in the morning, when temperatures are at their lowest, and were placed in the pneumatic press. Long pressing cycles at low pressure enabled careful extraction for a rich must. Decanting was shorter than usual, which helped maintain the complexity of the centre. Fermentation took place in new French oak barrels (550 litres) in a temperature-controlled cellar (18°C).

**Maturation:** On the lees with *batonnage* to help combine the oak and wine, thereby increasing the creamy texture and depth. After bottling, the wine aged 6 months in the bottle, ensuring controlled maturation and giving the wine the complexity that characterises it.

**Bottling:** July 2018

### Technical Information:

Alcohol / Volume: 14.5%

Total Acidity: 6 g/l

pH: 3.2

Reducing Sugar: 2.6 g/l

**Format:** 750 ml

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

Colour: Clear, straw colour.

Aroma: Notes of white pulp fruits and ripe tangerine, combined with discreet touches of toasted oak and spices like clove and white pepper.

Palate: Creamy, rich and intense. Long, deep and persistent finish.

### Awards & Critiques

2015 - 91 points, Wine Enthusiast Magazine

2014 - 91 points, Wine Spectator; 91 points/Year's Best Portuguese White, Wine & Spirits

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