



## AMPHORA WINE

White Wine 2018

**DOC Alentejano**

**Concept:** To restore the tradition of producing amphora wines.

**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:** Ungrafted vines planted in sandy loam soils.  
Vineyard age: 50 years.

**Grape Variety:** Roupeiro

**Vinification:** Partially destemmed, crushed, fermented with wild yeasts in amphorae lined with resin. The wines were kept in the amphorae until 5 December 2018, in contact with the wine pulp. Basket pressing.

**Bottling:** April 2019

### Technical Information:

Alcohol / Volume: 13,5%  
Total Acidity: 6,5 g/l  
pH: 3,4  
Reducing Sugar: 2,9 g/l

**Format:** 750ml.

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

**Colour:** Dry straw

**Aroma:** Notes of white fruit jam, dried vegetables, lemon and grapefruit peel.

**Palate:** Complex and intense, with touches of vegetables and spices. A long and ample finish.

### Awards & Critiques:

Find out more at [www.esporao.com](http://www.esporao.com) and follow our feed @[esporaoorld](https://twitter.com/esporaoorld)