

ESPORÃO COLHEITA

WHITE - 2019 - 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: The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period. In the spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine, translating into the anticipation of the harvest in about 2 weeks, compared to 2018. The summer registered lower temperatures in the veraison phase, promoting a constant and homogeneous ripening process, ideal conditions for raw material of excellent quality.

Agriculture:

Vineyard with certified organic production.

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

Vineyard age: 11 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: April 2020

Technical information:

Alcohol / Volume: 14%

Total Acidity: 6.26 g/l

pH: 3.21

Reducing Sugar: 2.4 g/l

Formats: 750 ml and 1,5L

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 and intense with a slightly creamy texture, balanced with a fresh, rich and persistent finish.

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Awards & Critiques: -

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