



## ESPORÃO RESERVA WHITE - 2019 - DOC Alentejo

**Wine concept:** A classic wine obtained from grapes grown at Herdade do Esporão, which showcases the consistency and rich character typical of the best Alentejo wines.

**Harvest Year:** 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.

**Viticulture:** Vineyard with certified organic farming.  
Soil Type: Granite/schist base, with a loam/clay structure.  
Vineyard age: 20 years.

**Grape varieties:** Antão Vaz, Arinto, Roupeiro and others.

**Vinification:** Destemming, cold settling, skin maceration, pressing, must decantation, temperature-controlled fermentation in stainless steel tanks and in new American and French oak barrels.

**Maturation:** Six months in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees.

**Bottling:** June 2020

### Technical information:

Alcohol/volume: 14%

Total Acidity: 5.96

pH: 3.16

Reducing sugar: (g/L): 1.4

**Available Formats:** 750 ml, 1,5l

**Winemakers notes by:** David Baverstock and Sandra Alves

**Color:** Crystal clear, light straw color with green hues.

**Aroma:** Grapefruit and white peach aromas with subtle toasty oak integration, fresh spicy and herbal notes.

**Palate:** Creamy and elegant with balanced fruit and spices presence. Intense and persistent finish.

### Awards & Critiques:

Wine Spectator

Top 100 Best Value | 2017

Wine Enthusiast

91 pts / Editor's Choice | 2017

90 pts / Editor's Choice | 2015/ 2011

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