



VINHO DE TALHA ROUPEIRO

WHITE- 2019 - DOC Alentejo

Wine concept: To restore the tradition of producing amphora 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:

Soil Type: Ungrafted vines planted in sandy loam soils.
Vines age: 50 years.

Grape varieties: Roupeiro

Vinificação: Partially destemmed, crushed, fermented with wild yeasts in amphorae lined with resin. The wines were kept in the amphorae until 18 November 2019, in contact with the wine pulp. Basket pressing.

Bottling: Janeiro 2021

Technical information:

Alcohol/volume: 13,50%

Total Acidity: 5,7 g/l

PH: 3.5

Reducing sugar: 2,7 g/l

Available Formats: 750 ml

Winemakers notes by: David Baverstock and Sandra Alves

Cor: Dry straw with golden hues.

Aroma: notes of grapefruit peel and white fig with white pepper and spice hues.

Palate: Complex and intense, with touches of honey and dry herbs. A long and ample finish.

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