

ESPORÃO

WHITE 2022 • VINHO VERDE



Represents the diversity of the region and its main grape varieties (Loureiro, Alvarinho and Avesso). A light, refreshing wine without added sugar or carbonation, yet rich in aromatic intensity.

HARVEST

2022 was a very hot and dry year in the region. During dormancy (autumn-winter) higher temperatures and less rain than normal were registered. Water reserves were sufficient, however, through most of the growth cycle. Low rainfall levels in spring and summer helped to control vine disease. The ripening phase saw extremely high temperatures and low precipitation. So, the rain that fell September 4-7 and 12-15 helped finish off ripening and re-establish the fruit-acidity balance.

GRAPE VARIETIES

Loureiro, Alvarinho and Avesso

WINEMAKING

Harvested by hand
Whole clusters pneumatically crushed
Must cold-decanted for 24 hours

FERMENTATION AND AGEING

Fermented in stainless steel, temperature-controlled vats (14-16°C).
Aged on the lees
No added sugar or carbonation

BOTTLED

March 2023

TECHNICAL INFORMATION

Álcool / Volume: 11.5%
Acidez Total: 6.6g/l
pH: 3.22
Residual sugar: <1.5 g/l

BOTTLE SIZES

750 ml and 1.5L

WINEMAKER

Lourenço Charters

COLOUR

Yellow with touches of green

NOSE

Fresh, light and lush, with citrus notes and tropical aromas predominating

PALATE

Fresh and lively with good volume. Long and refreshing finish.

AWARDS & REVIEWS

Wine Enthusiast
Top 100 Best Buy | 2019
Best Buy | 2020
Best Buy | 2021

Wine & Spirits
91 Pts | 2019

