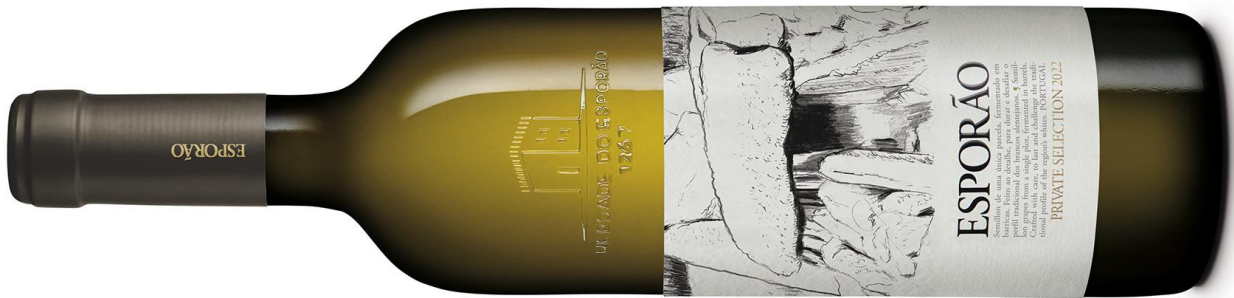


ESPORÃO

PRIVATE SELECTION

WHITE 2022 • GARRAFEIRA



This wine was created in 2001 to challenge the classic profile of great Alentejo wines. Over the years the Semillon variety has been adapting with great success to the unique place where it was planted. The maturity of the vineyard, combined with its sun exposure and type of soil, has been giving grapes with an enormous potential that make this wine unique. Label by Alexandre Conefrey

HARVEST YEAR:

The 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

VITICULTURE:

Vineyard with organic farming certification. Grapes from the Palmeiras vineyard at Herdade dos Perdigões, one of Esporão's properties. Northeast exposure, protecting the grapes during the hottest times of day.

Soil Type: Predominantly clay, deep and well drained, ideal for balanced production, aromatic development and to preserve freshness and to enhance the terroir characteristics.

Vineyard age: 26 years.

GRAPE VARIETIES

Semillon

VINIFICATION:

The grapes were delivered to the winery in the morning, when temperatures are at their lowest, and were placed in the pneumatic press. Long pressing cycles at low pressure enabled careful extraction for a rich must. Decanting was shorter than usual, which helped maintain the body and complexity of the wine. Fermentation took place in French oak barrels (550 liters) in a temperature-controlled cellar (18°C).

ESPORÃO

AGEING

Six months on the lees with periodic batonnage to provide better oak integration in the wine, thereby reinforcing the creamy texture and depth. After bottling, the wine aged 6 months in the bottle to enhance the complexity that characterizes this wine.

BOTTLED

8 August 2023

TECHNICAL INFORMATION

Alcohol / Volume: 13,5%

Total Acidity: 5,85 g/l

pH: 3,14

Residual sugars: 2,3g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

SANDRA ALVES / TERESA GASPAR

COLOUR

Crystal-clear appearance, straw color with golden hues.

AROMA

Notes of apricot with nuances of ripe lemon, white pepper, and fresh almond.

PALATE

Rich and intense, with white pulp fruit and spices. Long, elegant, and complex finish.

AWARDS & CRITIQUES:

Wine Enthusiast

95 pontos TOP 100 | 2018

93 pontos | 2020, 2019

92 pontos | 2017, 2009

91 pontos | 2021, 2015, 2014, 2008