



ESPORÃO

PRIVATE SELECTION WHITE 2014

Concept: Private Selection White was created in 2001 with a desire to challenge the classic profile of great Alentejo white wines. To achieve this, we decided to base the wine on the underrated Semillon variety and the use of new French oak barrels for fermentation and maturation. With growing the vineyard maturity and a careful selection of barrel suppliers the solid, rich and complex style of this wine has been reinforced over the years.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Vineyards: The Semillon grapes used in this wine were planted on the Herdade dos Perdigões estate, which belongs to Esporão, in 1996, using northwest/southwest exposure in order to maximize fruit protection from extreme sunlight. Deep free draining clay soils predominate, ideal for balanced yields and the evolution of fresh aromatic grapes.

Vinification: The grapes are handpicked in the cool of the morning and crushed directly into the membrane press. Long, low pressure pressing cycles are used allowing for careful juice extraction. Short decantation times are used to allow for a richer must and more complex fermentation in large new French oak barrels (550 litres) in a temperature controlled cellar (18°C).

Ageing on lees in barrel for 6 months with regular stirring allows for optimum oak integration and adds volume and creaminess to the palate.

Bottling: June 2015.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 7,10 g/l

pH: 3,2

Reducing Sugar: 2,2 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear straw.

Aroma: Ripe fruits with tropical notes and well integrated discrete toasty french oak, complex.

Palate: Rich and unctuous, with elegance and balance, long and persistent.

Ideal Consumption Date: 2015-2020

Formats Available: 750 ml.