

# ESPORÃO

COLHEITA

WHITE 2022 • REGIONAL  
ALENTEJANO



**Wine produced solely from grapes grown at Herdade do Esporão, under organic farming. Wine with sense of place, intense, direct, and vibrant. Expresses the typical features of the vintage year, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.**

## 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 certified organic farming.

**Soil Type:** Derives from schist rock with loamy clay structure.

**Average vineyards age:** 13 years

## GRAPE VARIETIES

Verdelho, Alvarinho, Viosinho, Arinto, Gouveio

## VINIFICATION

The grapes were partially fermented in concrete tanks. After fermentation, the wine was left on the fine lees for 4 months in a unique type of micro-oxygenation that respects and enhances the wine's character.

## AGEING

4 months on fine lees.

## BOTTLED

March 2023

## TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5,4 g/l

pH: 3,26

Reducing Sugar 2,1 g/L

## AVAILABLE FORMATS

750 ml

## WINEMAKERS' NOTES:

SANDRA ALVES / TERESA GASPAR

## COLOUR

Clear, straw colour with golden hues.

## AROMA

Notes of fresh red fruit, with a floral and spice nuance.

## PALATE

Fresh and direct, with an elegant texture, predominate notes of ginja and red fruits. Robust tannins. Fresh and elegant finish.

## AWARDS & CRITIQUES:

### Wine&Spirits

90 pts | Winter White Best Buy 2018

### Wine Spectator

90 pts | 2019