

ESPORÃO

DB30

WHITE 2021 • REGIONAL
ALENTEJANO



Celebrating 30 vintages by David Baverstock at Esporão. Thirty years of innovation and experience. Rich and silky texture wine that reflects David's Australian roots.

HARVEST YEAR

The 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the Spring accelerated the vegetative development until flowering. In Summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

VITICULTURA

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: average 25 years.

GRAPE VARIETIES

Semillon and Roussane

VINIFICATION

Fermentation took place in French oak barrels, followed by periodic batonnage to provide a rich and silky texture to the wine.

AGEING

Six months in stainless steel tanks and in French oak barrels.

BOTTLED

May 2022

TECHNICAL INFORMATION

Alcohol / Volume: 13.5%

Total Acidity: 5.4 g/l

pH: 3.28

Residual sugars: 2.5 g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS' NOTES:

DAVID BAVERSTOCK

COLOUR

Deep straw colour, green edges.

AROMA

Complex honeysuckle and stone fruit aromas with lime, citrus and toasty notes.

PALATE

Rich full bodied palate, slippery, silky, textured palate with structure and finishing acidity.