



## ESPORAO

PRIVATE SELECTION WHITE 2010

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**Philosophy:** This wine challenges the classic profile of the best Alentejo wines. Its personality and complexity results from the climatic conditions, the selection of the best estate grapes and the creativity of our winemakers.

**Harvest Year:** This harvest was characterized by a rainy winter followed by a long and mild summer. These cooler summer temperatures allowed for ideal grape maturation conditions.

**Viticulture:**

**Soil Type:** Granite and schist stone with clay loam soil.

**Average age of vines:** 12 years.

**Grapes Varieties:** Antão Vaz, Semillon.

**Vinification:** Whole bunch membrane pressing after 24 hours of cold temperature storage, cold settling, controlled temperature fermentation in new french oak barrels, followed by 6 months storage on lees with battonage.

**Maturation:** In new french oak barrels.

**Bottling:** June 2011.

**Chemical Analyses**

**Alcohol:** 14,5%

**Total Acidity:** 6,50 g/l

**pH:** 3,22

**Reducing Sugar:** 2,9 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Cristal clear, straw colour.

**Aroma:** Papaia and goiaba notes with toasty oak complexity.

**Palate:** Complex, creamy, elegant with good balance and persistence.

**Ideal Consumption Date:** 2012-2017

**Formats Available:** 750 ml.

**Review:**

Essência do vinho (wine magazine) 2011 - 17 points