



## ESPORÃO

PRIVATE SELECTION WHITE 2011

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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:** Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

**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 pressing following 24 hours in cold storage, cold settling, temperature controlled fermentation in new french oak barrels.

**Maturation:** 6 month ageing on lees with some stirring.

**Bottling:** July 2012.

**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:** Complex mix of ripe exotic fruit and white chocolate with toasty oak notes.

**Palate:** Creamy, rich and elegant palate, well balanced and persistent with a firm acid finish.

**Ideal Consumption Date:** 2012-2018

**Formats Available:** 750 ml.