



ESPORAO

WHITE RESERVE 2011

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Philosophy: Classic wine style made from estate grown grapes that show the consistency and the rich, ripe character which is typical of the best Alentejo wines.

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 origin with clay loam soil.

Average age of vines: 17 years.

Grapes Varieties: Antão Vaz, Arinto, Roupeiro, Semillon.

Vinification: Destemming, must chilling, skin contact, membrane pressing, 24 hour cold settling, temperature controlled fermentation in stainless steel tanks and in new french and american oak barrels, 6 month ageing on fine lees.

Maturation: In stainless steel tanks and in new french and american oak barrels for 6 months.

Bottling: March 2012.

Chemical Analyses

Alcohol: 14,5%

Total Acidity: 6,70 g/l

pH: 3,15

Reducing Sugar: 2,7 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Clear, pale straw with green hues.

Aroma: Intense aromas of ripe tangerine and apricot with subtle notes of toast and smoke from barrel fermentation.

Palate: Complex, creamy, well balanced palate showing full fruit flavours and mineral notes with a long and fresh finish.

Ideal Consumption Date: 2012-2016

Formats Available: 750 ml.