



ESPORÃO

WHITE RESERVE 2013

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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: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Granite and schist origin with clay loam soil.

Average age of vines: 18 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 2014.

Chemical Analyses

Alcohol: 14%

Total Acidity: 7,00 g/l

pH: 3,20

Reducing Sugar: 2,1 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Clear, straw with green tinges.

Aroma: Rich, intense, notes of peach and grapefruit, well integrated toasty notes.

Palate: Creamy and complex, well balanced, deeply fruity with minerality and a fresh and persistent finish.

Ideal Consumption Date: 2014-2018

Formats Available: 750 ml.