

ESPORÃO

WHITE RESERVE 2015

Philosophy: This was one of the first wines produced by Esporão in 1985 contributing decisively to characterize the rich and expressive profile of the best Alentejo white wines. It has become our classic.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Production Method: Integrated production (sativa).

Soil type: Schist/granite rock, loamy clay soil.

Average age of vines: 22 years.

Grapes Varieties: Antão Vaz, Arinto, Roupeiro and others from the Esporão Estate.

Vinification: Destemming, must chilling, skin contact during membrane pressing, cold settling, controlled temperature fermentation in stainless steel tanks and in new french and american oak barrels with extended lees contact.

Maturation: Stainless steel and new oak barrels for 6 months.

Bottling: May and June 2016.

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,50 g/l

pH: 3,13

Reducing Sugar: 2,0 g/l

Winemakers: David Baverstock and Sandra Alves.

Colour: Crystal clear, straw colour with green hues.

Aroma: White stone fruits with delicate spice, toast and mineral notes.

Palate: Creamy palate with volume and structure. Well balanced, nice fruit depth, long and complex finish.

Ideal consumption date: 2015 – 2019

Formats available: 750 ml and 1,5L

Artist: Original work by Pedro A. H. Paixão

