



## ESPORÃO PRIVATE SELECTION WHITE 2015

### VINHO REGIONAL ALENTEJANO GARRAFEIRA

**Concept:** Private Selection White was created in 2001 with a desire to challenge the classic profile of great Alentejo white wines. To achieve this, we decided to base the wine on the underrated Semillon variety and the use of new French oak barrels for fermentation and maturation. With growing the vineyard maturity and a careful selection of barrel suppliers the solid, rich and complex style of this wine has been reinforced over the years

**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.

**Vineyards:** The Semillon grapes used in this wine were planted on the Herdade dos Perdigões estate, which belongs to Esporão, in 1996, using northwest/southwest exposure in order to maximize fruit protection from extreme sunlight. Deep free draining clay soils predominate, ideal for balanced yields and the evolution of fresh aromatic grapes.

**Vinification:** Grapes picked during the cool morning hours and membrane pressed using long cycles at low pressure allowing for careful extraction and rich musts. Short period of cold settling to give higher solids in the must. Fermentation in new French oak barrels (550 litres ) with temperature controlled cellar ( 18 °C ).

Maturation in barrel with lees stirring for up to 9 months to facilitate a better quality of integration between wine and oak, resulting in increased texture and depth. After bottling, the wine received 6 months bottle ageing before market release, allowing for greater richness and complexity.

**Bottling:** 22 June 2016.

### Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,49 g/l

pH: 3,21

Reducing Sugar: 2,4 g/l

**Formats Available:** 750 ml.

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

**Colour:** Crystal clear straw colour.

**Aroma:** Balanced and complex, with notes of grapefruit and fresh apricots, discrete toasty notes nicely integrated, roasted almonds and white pepper.

**Palate:** Richly textured and elegant, toasty oak adding to a well-structured palate; long, deep and persistent finish.