

SPARKLING WINE WHITE - 2015



Concept: Produced using the Classic Method, this wine's profile showcases the region's fruit, in a rich and intense style.

Harvest: A very dry winter and above average temperatures in the spring and summer led to an early harvest. Despite the high temperatures, the heat was not extreme and weather during the harvest remained dry, enabling remarkable grape quality, which resulted in intense and persistent wines with fruity aromas.

Agriculture:

Soil Type: Granite/schist origin, loamy clay structure.
Average Vineyard Age: 10 years.

Grape Varieties: 75% Arinto, 25% Encruzado.

Vinification: Temperature controlled fermentation in stainless steel tanks (13 to 15°C), bottle fermentation followed by ageing on lees for 9 months until *degorgement*. Classic Method.

Ageing: 18 months in the bottle.

Bottling: April 2016.

Technical Information:

Alcohol / Volume: 12,5%
Total Acidity: 6,0 g/l
pH: 3,2
Reducing Sugar: 2,5 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear appearance, fine bubbles and a persistent cord.

Aroma: Fine and complex, with notes of citrus confit and brioche.

Palate: Elegant and creamy, with touches of yellow fruit jam and a rich and persistent finish.

Awards & Critiques:

2014 - 84 points, Wine Enthusiast

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