

ESPORÃO RESERVA WHITE - 2017 - DOC Alentejo

Concept: A classic wine obtained from grapes grown at Herdade do Esporão, which showcases the consistency and rich character typical of the best Alentejo wines.

Harvest: Autumn and winter were colder and wetter than the previous year, with more rain and the lowest temperatures between November and February. Nonetheless, temperatures and rain remained within the average of the past 18 years. The spring featured higher temperatures than in 2016, leading to earlier phenolic stages. The hot and dry spring ensured healthy grape development. Summer began hotter than in 2016 (+2.0°C), which led to earlier ripening. Temperatures in August and September were lower than in 2016, making grapes ripen more quickly and producing higher sugar levels, which led to more full-bodied white wines with notes of ripe fruit, and red wines that are rich and concentrated.

Agriculture:
Vineyard with certified organic production.

Soil Type: Granite/schist base, with a loam/clay structure.

Vineyard Age: 18 years.

Grape Varieties: Antão Vaz, Arinto, Roupeiro, and others in a lower proportion.

Vinification: Destemming, cold settling, skin maceration, pressing, must decantation, temperature controlled fermentation in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees.

Ageing: 6 months in stainless steel tanks and in new American and French oak barrels.

Bottling: May 2018

Technical Information:

Alcohol / Volume: 14.5%

Total Acidity: 6.20 g/l

pH: 3.2

Reducing Sugar: 2.2 g/l

Format: 750 ml

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Clear, straw colour with greenish hues.

Aroma: Notes of yellow fruit, grapefruit and lemon, slightly toasted and with touches of spices, emphasising the aromatic freshness.

Palate: Creamy with structure and volume. Balanced and filled with fruit, with a long and intense finish.

Awards & Critiques:

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