



ESPORÃO RESERVA WHITE - 2018 - 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: After a dry and cold winter, an early rainy spring followed restoring soil moisture levels suitable for the beginning of the vegetative cycle. The fact that spring temperatures and even mid-summer temperatures were milder than in previous years led to a delay of the cycle but allowed for good plant development. In early August, a heat wave of five consecutive days, with temperatures exceeding 43 degrees and accompanied by strong gusts of wind, caused severe damage in varieties more sensitive to this type of conditions, leading to production losses. However, in most of our vineyards, where grape varieties are better adapted to these events, maturation occurred slowly and regularly thus preserving the freshness and aromatic intensity of white wines and the texture, concentration and complexity of red wines.

Agriculture:
Vineyard with certified organic production.

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

Vineyard Age: 20 years.

Grape Varieties: Antão Vaz, Arinto, Roupeiro, among others.

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

Ageing: 6 months in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees.

Bottling: 2019

Technical Information:

Alcohol / Volume: 13.5%

Total Acidity: 6.04 g/l

pH: 3.24

Reducing Sugar: 2,10 g/l

Format: 750 ml, 1,5l, 3l, 5l

Winemakers' Notes: David Baverstock & Sandra Alves

Colour: Crystal clear, light straw colour with green hues.

Aroma: Grapefruit and white peach aromas with subtle toasty oak integration, fresh spicy and herbal notes.

Palate: Creamy, complex and balanced palate with elegant fruit and minerality, intense and persistent finish.

Awards & Critiques:

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