



DEFESA DO ESPORÃO

White Wine 2018

Alentejo Region

Concept: With a contemporary style and an elegant and intense profile, these wines exhibit the character of selected and well defined fields on the Estate.

Harvest Year: A cold, dry winter was followed by a rainy start to the spring, restoring soil moisture levels suitable for the beginning of the growing cycle. The fact that spring temperatures, and even mid-summer temperatures, were milder than in previous years led to the whole cycle being delayed, but allowed good plant development. In early August, a heat wave lasting five consecutive days, which saw temperatures exceed 43 degrees, accompanied by strong gusts of wind, caused severe damage to the varieties more sensitive to these kinds of conditions, leading to losses of production. However, in most of our vineyards, where the grape varieties are better adapted to these climatic events, a slow and regular ripening period developed, ideal for prolonging the freshness and aromatic intensity of the white wines and the texture, concentration and complexity of the red wines.

Viticulture:

Soil Geology: granitic/schistose nature, open clay structure.
Age of the Vineyards: 20 years.

Varieties: Roupeiro, Arinto and Antão Vaz

Vinification: Destemming, thermal shock, pressing, decanting of the must, inoculation with selected yeasts, fermentation with controlled temperatures in stainless steel vats, centrifugation, stabilisation, filtration.

Bottling: May 2019

Technical information:

Alcohol/Volume: 13.5%

Total Acidity: 5.78 g/l

pH: 3.27

Reducing Sugar: 1.4 g/l

Available Formats: 750 ML.

Oenologist's Notes by: David Baverstock and Sandra Alves.

Colour: greenish glints, clear and crystalline appearance;

Aroma: hints of citrus fruits, some white fruits, apricot and fresh mango;

Palate: in the mouth, the freshness and the aromatic intensity excels, in a rich, juicy and balanced array;

Awards & Reviews:

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