



## ESPORÃO COLHEITA

WHITE - 2020 - Regional Alentejano

**Concept:** Wine produced solely from grapes grown at Herdade do Esporão, applying organic farming methods. Expresses the typical features of this vintage, diversity of the soil where the vines are planted, as well as the character and identity of the selected varieties.

**Harvest:** Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines' water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting extremely high temperatures in July and leading us to begin the harvest around 2 weeks earlier than in 2019. The weather conditions in the veraison phase led to gradual ripening, which enabled a selective harvest that favored the expression and quality of each grape variety.

**Agriculture:**  
Vineyard with certified organic production.

**Soil Type:** Derives from schist rock with loamy clay structure.

**Vineyard age:** 11 years.

**Grape Varieties:** Antão Vaz, Viosinho, Alvarinho & others.

**Vinification:** The grapes were partially fermented in concrete tanks. After fermentation, the wine was left on the fine lees for 4 months, creating a unique type of micro-oxygenation that respects and enhances the wine's character.

**Maturation:** 4 meses sobre as borras finas.

**Bottling:** Março de 2021.

**Technical information:**

**Alcohol / Volume:** 13.5 %

**Total Acidity:** 6.53 g/L

**pH:** 3.18

**Reducing Sugar:** 2.7 g/L

**Formats:** 750 ml

**Winemakers' Notes:** David Baverstock and Sandra Alves

**Colour:** Clear, straw colour with greenish hues.

**Aroma:** Citrus, particularly fresh grapefruit, with some tropical fruit and notes of green leaf.

**Palate:** Complex and intense with a slightly creamy texture, balanced with a fresh, rich and persistent finish.

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