



ESPORÃO PRIVATE SELECTION

WHITE – 2020 – Garrafeira

Wine concept: This wine was created in 2001 to challenge the classic profile of great Alentejo wines. Over the years the Semillon variety has been adapting with great success to the unique place where it was planted. The maturity of the vineyard, combined with its sun exposure and type of soil, has been giving grapes with an enormous potential that make this wine unique. Label by Jorge Queiroz

Harvest Year: The agricultural year of 2020 registered temperatures slightly higher than the last 21 years, while the precipitation values were identical to the values registered in the same period. With a mild and rainy winter and spring, there was a good restoration of the water reserves in the vineyard, which resulted in a good vegetative growth in relation to 2019. The summer was very hot and dry, with very high temperatures in the month of July that translated in anticipation of the harvest in about 2 weeks compared to the previous year. The climatic conditions recorded in the painter-maturation period favored gradual maturation, which allowed for a selective harvest favoring the expression and quality of each variety.

Viticulture:

Vineyard with organic farming certification.

Grapes from the Palmeiras vineyard at Herdade dos Perdigões, one of Esporão's properties. Northeast exposure, protecting the grapes during the hottest times of day.

Soil Type: Predominantly clay, deep and well drained, ideal for balanced production, aromatic development and to preserve freshness and to enhance the terroir characteristics.

Vineyard age: 24 years.

Grape varieties Semillon.

Vinification: The grapes were delivered to the winery in the morning, when temperatures are at their lowest, and were placed in the pneumatic press. Long pressing cycles at low pressure enabled careful extraction for a rich must. Decanting was shorter than usual, which helped maintain the body and complexity of the wine. Fermentation took place in French oak barrels (550 liters) in a temperature-controlled cellar (18°C).

Maturation:

Six months on the lees with periodic batonnage to provide better oak integration in the wine, thereby reinforcing the creamy texture and depth. After bottling, the wine aged 6 months in the bottle, ensuring controlled maturation and giving the wine the complexity that characterizes it.

Bottling: July 2021

Technical information:

Alcohol/volume: 14,00%

Total Acidity: 6,56 g/l

pH: 3,2

Reducing sugar: (g/L): 2,4 g/l

Available Formats: 750 ml

Winemakers notes by: David Baverstock and Sandra Alves

Color: Straw color with green hues

Aroma: Apricot and ripe lemon, with notes of white pepper and some fresh almond.

Palate: Rich and exuberant, highlighted by white fruit and a nuance of nutmeg. Long and elegant finish.

Awards & Critiques:

95 pts Wine Enthusiast TOP 100 – Vintage 2018

93 pts Wine Enthusiast – Vintage 2019

92 pts Wine Enthusiast – Vintage 2017 and 2009

91 pts Wine Enthusiast – Vintage 2015, 2014 and 2008