



## ESPORÃO COLHEITA

WHITE - 2021 - Regional Alentejano

**Concept:** Wine produced solely from grapes grown at Herdade do Esporão, under 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:** The 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn - Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the Spring accelerated the vegetative development until flowering. In Summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take pace in a regular and balanced manner.

**Agriculture:**

Vineyard with certified organic production.

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

Vineyard age: 12 years.

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

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

**Maturation:** 4 months on fine lees.

**Bottling:** March 2022

**Technical information:**

Alcohol / Volume: 14 %

Total Acidity: 6 g/L

pH: 3.19

Reducing Sugar: 1.8 g/L

**Formats:** 750 ml

**Winemakers' Notes:** Sandra Alves and João Ramos

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

**Aroma:** Orange blossom with note of mature citrus and papaya.

**Palate:** Elegant, intense with a solid body, rich and persistent finish.

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