

## Esporão Colheita White Organic 2020

### Winemaker Notes

Aromas of citrus, particularly fresh grapefruit, with some tropical fruit and notes of green leaf. Complex and intense palate with slightly creamy texture, balanced by fresh, rich and persistent finish.

### Vineyard

From 12-year old organic vineyards grown at Herdade do Esporão estate, planted on granite/schist soil, with loamy clay structure.

### Winemaking

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.

### Vintage

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 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.

### Food match

Grilled and Roasted White Meats

Great with grilled garlic prawns, asparagus risotto or vegetable tart.



#### Grapes

30% Antão Vaz  
30% Viosinho  
30% Alvarinho  
10%: Arinto, Roupeiro,  
Vermentino

Region/Appellation  
Alentejo

Alcohol by volume  
13.50%

Residual Sugar  
2.7 g/l

pH  
3.18

Total Acidity  
6.53 g/l

Drinking Window  
2023 - 2027

#### Tasting Guide



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