

Esporão Colheita White Organic 2021 6x75cl

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

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. At the beginning of the vegetative cycle in 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 place in a regular and balanced manner.

Food match

Grilled and Roasted White Meats

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



Grapes

30% Antão Vaz
30% Viosinho
20% Alvarinho
10% Gouveio
10% Roupeiro

Region/Appellation
Alentejo

Alcohol by volume
14.00%

Residual Sugar
1.8 g/l

pH
3.19

Total Acidity
6 g/l

Drinking Window
2024 - 2027

Tasting Guide



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27/07/2024