

Esporão Reserva White Organic 2020

Winemaker Notes

Grapefruit and white peach aromas with subtle toasty oak integration, fresh spice and herbal notes. Creamy and elegant palate with balanced fruit and spices that flourish on the intense and persistent finish.

Vineyard

Organic vineyards planted on granite and schist base, with a loam & clay structure. Average age of vines is 15 - 25 years.

Winemaking

Grapes are de-stemmed, settled, followed by short skin maceration and pressing. 70% of the wine is fermented in stainless steel tanks and 30% in new American and French oak barrels. The wine is further aged for 6 months on fine lees.

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

Perfect with grilled prawns, white fish in creamy sauce or octopus risotto.



Grapes

30% Antão Vaz
30% Arinto
30% Roupeiro
10%: Rabo de ovelha,
Viosinho, Vermentino,
Marsanne, Roussanne

Region/Appellation

Alentejo

Alcohol by volume

13.50%

Residual Sugar

1.4 g/l

pH

3.16

Total Acidity

5.96 g/l

Drinking Window

2023 - 2030

Tasting Guide



Tasting note printed

26/04/2024