

# ESPORÃO

## Esporão Reserva White Organic 2021 6x75cl

### 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

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

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  
14.00%

Residual Sugar  
2.1 g/l

pH  
3.2

Total Acidity  
6.08 g/l

Drinking Window  
2024 - 2031

#### Tasting Guide



Tasting note printed  
25/04/2024