

ESPORÃO

Esporão Reserva White Organic 2022 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 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety. Vineyard with certified organic farming.

Food match

Grilled and Roasted White Meats

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



Grapes

40% Antão Vaz
30% Arinto
30% Roupeiro

Region/Appellation

Alentejo D.O.C

Alcohol by volume

13.50%

Residual Sugar

1.3 g/l

pH

3.34

Total Acidity

5 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

17/04/2024