

## Esporão Reserva White Organic 2023 6x75cl

### Winemaker Notes

#### Grapes

40% Antão Vaz

30% Arinto

30% Roupeiro

#### Region/Appellation

Alentejo D.O.C

#### Alcohol by volume

14%

#### Residual Sugar

0.7 g/l

#### pH

3.37

#### Total Acidity

5 g/l

#### Drinking Window

2025 - 2030+

#### Tasting Guide



Dry

Medium

Sweet

#### Tasting note printed

10/01/2026

### 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 2023 agricultural year was hot and dry. The harvest was early and concentrated in a few weeks, with the optimal maturation of the grapes being reached quickly, providing aromatic, intense and highly complex wines.

### Food match

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

