

Esporão Colheita White Organic 2022 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 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

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



Grapes

30% Verdelho
25% Alvarinho
20% Viosinho
15% Arinto
10% Gouveio

Region/Appellation

Regional Alentejano

Alcohol by volume

13.00%

Residual Sugar

2.1 g/l

pH

3.26

Total Acidity

5.4 g/l

Drinking Window

2024 - 2028

Tasting Guide

1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed

21/12/2024