

Esporão Colheita White Organic 2023 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.

Food match

Grilled and Roasted White Meats

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



Grapes

Region/Appellation
Regional Alentejano

Tasting Guide



Tasting note printed
21/01/2025