ESPORÃO

Esporão Private Selection White Organic 2020 6x75cl

Grapes
100% Semillon

Region/Appellation
Alentejo

Alcohol by volume
14.00%

Residual Sugar
2.4 g/l

pH
3.28

Total Acidity
6.56 g/l

Drinking Window
2024 - 2045

Tasting Guide
1 2 3 4 5 6 7 8
Dry Medium Sweet

Tasting note printed
03/07/2024

Winemaker Notes

Grapefruit and white peach aromas with subtle notes of mint green complemented with white pepper and nutmeg. Creamy and elegant on the palate with balanced fruit and spices , with an intense and persistent finish.

Vineyard

From the Palmeiras vineyard at Herdade dos Perdigões, one of Esporão's properties, with northeast exposure that protects the grapes during the hottest times of day. This 24-years-old vineyard with organic farming certification is planted on predominantly clay, deep and well drained soil that help to create balanced wines with good aromatic characters, whilst preserving freshness and the terroir characteristics.

Winemaking

De-stemming is followed by cold settling and maceration on skins before pressing and temperature-controlled fermentation - 70% of the batch in stainless steel tanks and 30% in new American and French oak barrels. The juice is matured for 6 months in stainless steel tanks and in new American and French oak barrels, with ageing on fine lees before blending and bottling.

Vintage

The agricultural year of 2020 registered temperatures slightly higher than the last 21 years, while the precipitation values were identical to the values registered in the same period. With a mild and rainy winter and spring, there was a good restoration of the water reserves in the vineyard, which resulted in a good vegetative growth in relation to 2019. The summer was very hot and dry, with very high temperatures in July that brought the vintage by about 2 weeks earlier compared to the previous year.

Food match

Grilled and Roasted White Meats

Great with grilled octopus salad.