

“Esporao Private Selection White Organic 2021 6x75cl

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

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Vintage

The 2021 agricultural year was a rainy year. During the vegetative rest period (autumn -winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. At the beginning of the vegetative cycle in spring, practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

Food match

Grilled and Roasted White Meats

Great with grilled octopus salad.



Grapes

100% Semillon

Region/Appellation

Alentejo

Alcohol by volume

14.00%

Residual Sugar

1.8 g/l

pH

3.28

Total Acidity

5.5 g/l

Drinking Window

2025 - 2045

Tasting Guide



Tasting note printed

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