



DEFESA DO ESPORÃO

WHITE 2015

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Philosophy: A wine with a contemporary style, having an elegant and intense profile. The wines show the character of the selected vineyard parcels on the Estate.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 18 years.

Grapes Varieties: Antão Vaz, Arinto, Roupeiro.

Vinification: Destemming, must chilling, skin maceration, pneumatic pressing, cold settling, fermentation temperature control with selected yeast inoculation in stainless steel tanks, centrifuging, fining, cold stabilization and filtration.

Bottling: February 2016

Chemical Analyses:

Alcohol: 13,5%

Total Acidity: 6,8 g/l

pH: 3,2

Reducing Sugar: 1,9 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, light straw.

Aroma: Intense citric aromas with notes of grapefruit and fresh pear.

Palate: Rich fruit flavours, elegant style, balanced and persistent.

Ideal Consumption Date: 2016-2019

Formats Available: 750 ml