

ESPORÃO

RESERVA

WHITE 2024 • DOC Alentejo



A classic Alentejo white, crafted exclusively from our own organically farmed grapes. The diversity of Herdade do Esporão, its grape varieties, soils, vineyard maturity, and the people who have consistently made this wine over the years, come together in a wine that is rich, intense, yet always harmonious. The label is illustrated by architect Álvaro Siza Vieira.

HARVEST YEAR

The 2024 agricultural year was Mediterranean-Continental in character. Autumn and winter were milder and wetter than usual. Spring was also mild and very rainy, followed by a dry summer with lower-than-average temperatures.

VITICULTURE

Certified organic vineyards.

Soil type: Granite and schist with clay-loam structure.

Average vineyard age: 19 - 29 years.

GRAPE VARIETIES

Antão Vaz 40%, Arinto 30%, Roupeiro 30%.

VINIFICATION

Destemming, temperature control, skin contact, pressing, static decantation, followed by fermentation at controlled temperatures: 74% in stainless steel vats and 26% in American and French oak barrels.

AGEING

Six months in stainless steel and oak barrels, on fine lees.

BOTTLED

June 2025

TECHNICAL INFORMATION

Alcohol: 13,5%

Total acidity: 5,5 g/l

pH: 3,29

Residual sugar: 0,7 g/L

AVAILABLE FORMATS

750 ml. 1,50 L

COLOUR

Straw.

WINEMAKERS NOTES:

Beatriz Mateus & José Luis Moreira da Silva.

AROMA

Deep and spicy, with white-fleshed fruit, citrus, and a touch of orange blossom.

PALATE

Broad and creamy, with balanced acidity and a long, intense finish.

AWARDS

Wine Enthusiast

92 pts | 2020 | 2021

91 pts / Editor's Choice | 2009

90 pts / Editor's Choice 2022 | 2019 | 2018 | 2015 | 2011.

Wine Spectator – Top 100 Best Value | 2017

Robert Parker – 90 pts | 2016

Decanter – 92 pts | 2022

Wine & Spirits – 92 pts | 2022

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