

Espirita

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AUTOR DE VINOS

Terroir:

Rainfall: The rainfall regime varies between 350 to 450 millimeters annually. This amount of water is sufficient for vine cultivation.

Temperature: It oscillates between day and night, varying in the summer and autumn seasons between 30°C during the day and 8°C at night.

Vineyard: Trained in high trellis system with 4,500 plants per hectare.

Vinification:

Mechanical harvest in the early morning hours to achieve low grape temperatures.

Gentle crushing and pressing process to extract the free-run juice.

Pre-settling: The must is kept cold for 36 hours for natural clarification. Subsequent racking and start of fermentation. Fermentation at controlled temperatures between 13°C and 16°C.

Harvest: Between late September and early October.

Aging: No oak aging.

The wines are characterized by being delicate, elegant, with medium-high acidity and very good volume. Depending on the harvest point, wines can range from citrus tones like lemon and lime to herbal aromas and white flowers. Barrel-aged versions produce wines suitable for aging and with extreme complexities, making this wine a great representative of white wines for aging.

Food pairing: Ideal to accompany white meats, seafood, fish, and even some fresh cheeses.

ABV: 13,5°. Residual sugar: - 1,8 gr/lt - PH: 3.15.

