

MONTE VELHO

Organic White Wine 2021

DOC Alentejo | Reguengos

Concept: Made slowly in the Alentejo and originating in the demarcated region of Reguengos de Monsaraz, it is a wine made from organically produced grapes, in poor, stony soils and in a continental climate, characterized by wide temperature ranges. Composed of regional varieties, predominantly Antão Vaz, Rabo de Ovelha and Gouveio, it reveals the typical character of its origin. It is intense, with rich aromas, complex taste and excellent gastronomic aptitude. It's a wine for all occasions..

Harvest Year: 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. These precipitation values led to the fact that, at the beginning of the vegetative cycle (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.

Viticulture: Vineyards certified in Organic Production Mode. **Soil Geology:** Soil of granitic origin with a very clayey texture. Dark, deep soil with good drainage. Average age of vines: 15 years.

Grape Varieties: Mainly Antão Vaz, Rabo de Ovelha and Gouveio.

Vinification: Destemming, thermal shock, pressing, decanting the must, fermentation with controlled temperatures in stainless steel vats, centrifugation, stabilization, filtration.

Bottling: April 2022

Technical Information:
Alcohol / Volume: 13.5%
Total Acidity: 6.49 g/l
PH: 3.24
Reduced Sugar: 2.0 g/l

Available Formats: 750ml

Winemaker Notes: Sandra Alves & João Ramos.

Colour: Greenish reflections, clear and crystalline appearance.

Aroma: Intense notes of tropical fruits, especially pineapple and mango.

Palate: Intensity and freshness, with an enveloping texture where the purity of the fruit is highlighted, with a long and vibrant finish.

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