

ESPORÃO

MONTE VELHO WHITE 2023 • Regional Alentejano



A wine for all occasions.

With a balanced and gastronomic profile, it portrays the best aromas and flavors of Alentejo grapes.

HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn - Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring-Summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

VITICULTURE

Soil Geology: granite/schist nature, clay-loam structure.

Average age of the vines: 18 years.

WINE VARIETIES

Antão Vaz, Roupeiro, Arinto and Gouveio.

VINIFICATION

Mechanical harvesting, grape cooling, vacuum pressing, cold decantation of the must and fermentation at controlled temperatures in stainless steel vats for 15 days.

BOTTLING

December 2023

TECHNICAL INFORMATION

Alcohol / Volume: 13.5%

Total Acidity: 5,5g/l

pH: 3,43

Residual Sugars: 0,5g/l

AVAILABLE FORMATS

375ml and 750 ml.

WINEMAKER NOTES

TERESA GASPAR

COLOUR

Crystalline appearance, citrine color.

AROMA

Notes of white fruit and citrus, in an intense, complex and engaging set.

PALATE

Fresh, balanced and elegant.

MADE SLOWLY
IN PORTUGAL.