



MONTE VELHO

RED 2011

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Philosophy: A wine for all occasions. The profile is balanced and gastronomic, highlighting the best aromas and flavours of Alentejo grapes.

Harvest Year: Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

Viticulture:

Soil Type: Granite/schist base, clay/loam soil.

Average age of vines: 15 years.

Grapes Varieties: Aragonês, Trincadeira, Castelão.

Vinification: Destemming, crushing, fermentation in stainless steel tanks with temperature control, membrane pressing, controlled malolactic fermentation, ageing in stainless steel tanks and american oak barrels for 6 months prior to blending and bottling.

Bottling: February 2012.

Chemical Analyses

Alcohol: 14%

Total Acidity: 6,36 g/l

pH: 3,57

Reducing Sugar: 2,1 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear deep ruby colour.

Aroma: Berry fruit aromas with some complex subtle toasty notes.

Palate: Elegant palate with good depth of fruit and a fine tannic structure.

Ideal Consumption Date: 2012-2016

Formats Available: 375 ml, 750 ml, 1,5 L, 3 L, 5 L.