



MONTE VELHO

Red Wine 2021

Regional Alentejano

Concept: A wine for all occasions. With a balanced and gastronomic profile, it portrays the best aromas and flavors of Alentejo grapes.

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: Soil Geology: granitic/schist nature, clay-loam structure. Average Age of Vineyards: 18 years.

Wine Varieties: Aragonez, Trincadeira, Touriga Nacional and Syrah

Vinification: Destemming, crushing, alcoholic fermentation in stainless steel vats with controlled temperatures, pressing, malolactic fermentation, minimum aging of 3 months in stainless steel vats.

Bottling: March 2022

Technical Information:

Alcohol/ Volume: 13.5%

Total Acidity: 6.08 g/l

PH: 3.65

Reducing Sugar: 2.1 g/l

Available Formats: 375ml, 750ml, 1,5l, 3l, 5l e 9l

Winemakers: Sandra Alves & João Ramos.

Colour: Clear appearance, ruby color

Aroma: Black fruit and wild berries, well involved in subtle notes of fresh spices.

Palate: Intense and rich, with a solid structure and persistent finish.

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