

ESPORÃO

MONTE VELHO RED 2022 • 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 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

VITICULTURE

Soil Geology: granitic/schist nature, clay loam structure.

Average age of vines: 18 years.

WINE VARIETIES

Aragonez, Trincadeira, Touriga Nacional, Alicante Bouchet, Syrah, among others.

VINIFICATION

Mechanical harvesting, destemming and crushing, alcoholic fermentation at controlled temperature, pressing, malolactic fermentation. Minimum aging of 5 months in stainless steel.

BOTTLING

March 2023

TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5,50 g/l

pH: 3,65

Reduced Sugars: 2 g/l

AVAILABLE FORMATS

375ml, 750 ml, 1,5l, 3l, 5l e 9l

WINEMAKERS NOTES

SANDRA ALVES/JOÃO RAMOS

COLOUR

Clear appearance, ruby color.

AROMA

Lush, with notes of fresh red fruit and wild berries.

PALATE

Fresh and light, with an elegant structure and a balanced finish.

**MADE SLOWLY
IN PORTUGAL.**