

# ESPORÃO

MONTE VELHO RED 2025 • Alentejo Wine Region



A wine for all occasions.

With a balanced and gastronomic profile, it expresses the best aromas and flavors of the Alentejo grape varieties and sub-regions.

## HARVEST YEAR

Year 2025. Mediterranean–Continental climate. Higher average annual temperature and precipitation also well above average, concentrated in spring, followed by a summer with higher temperatures compared to the previous year.

## GRAPE VARIETIES

Alicante Bouschet, Aragonez, Trincadeira, Touriga Nacional

## VINIFICATION

Grapes sourced from mechanical harvesting. Destemmed and crushed into stainless steel tanks, where they undergo fermentation for 5–6 days under controlled temperature, followed by malolactic fermentation.

## BOTTLING

March 2026

## TECHNICAL INFORMATION

Alcohol / Volume: 13,5%

Total Acidity: 5 g/l

pH: 3,69

Total Sugars: 0,4 g/l

## AVAILABLE FORMATS

375 ml, 750 ml

## WINEMAKERS

José Moreira da Silva

Ana Cruz

## TASTING NOTES

Ruby color.

Delicate yet intense aromas of wild red berries, with subtle resinous nuances.

Balanced and fresh on the palate, with soft tannins leading to an elegant, structured finish.

**MADE SLOWLY**  
*IN PORTUGAL.*