

ESPORÃO

MONTE VELHO RESERVA RED 2021 • Regional Alentejano



Bearing the Esporão quality seal, it results from a careful selection of grapes from the various regions of the Alentejo, followed by patient waiting during the aging phase in barrels.

HARVEST YEAR

The 2021 agricultural year was a rainy year. During the vegetative dormancy (Autumn – Winter) higher precipitation values were recorded than the average of the last 22 years, with temperatures remaining mild. These precipitation values meant that, at the beginning of the vegetative cycle (spring), virtually all soils had their water reserves completely reestablished. Budbreak occurred earlier, and the higher temperatures seen during spring accelerated vegetative development until flowering. In summer, the milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place regularly and balanced.

VITICULTURE

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

Average age of vines: 18 years.

WINE VARIETIES

Aragonez, Trincadeira, Syrah and Touriga Nacional.

VINIFICATION

Grapes from mechanical harvesting. After destemming and crushing, alcoholic fermentation begins at controlled temperature, followed by pressing, malolactic fermentation and finally aging in oak barrels for 8 months.

BOTTLING

July 2023

TECHNICAL INFO

Alcohol / Volume: 13,5%

Total Acidity: 6,0 g/l

pH: 3,57

Residual Sugar: 2,4 g/l

AVAILABLE FORMATS

750 ml and 1,5l.

WINEMAKER NOTES

JOÃO RAMOS

COLOUR

Clear appearance, ruby color.

AROMA

The aroma reveals intense notes of wild berries and black plums, complemented by sweet spices and a toasted finish due to aging in barrels.

PALATE

With a dense and balanced flavor, where black fruit predominates, enriched with slight notes of jam. Attractive volume and long, persistent aftertaste.

MADE SLOWLY
IN PORTUGAL.