

ESPORÃO

MONTE VELHO ROSÉ 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 the vines: 20 years.

WINE VARIETIES

Touriga Nacional, Syrah, Trincadeira, Alicante Bouschet

VINIFICATION

Mechanical harvest, grape cooling, vacuum pressing, cold must decantation and fermentation at controlled temperatures in stainless steel vats for 15 days.

BOTTLING

February 2023

TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 5,10g/l

pH: 3,23

Reduced Sugar: 1,1g/l

AVAILABLE FORMATS

750 ml.

WINEMAKER NOTES

SANDRA ALVES/TERESA GASPAR

COLOUR

Clean, crystalline appearance and salmon color.

AROMA

Notes of red fruits, highlighting strawberries and raspberries. Intense and fresh aroma.

PALATE

Fresh and elegant, with a vibrant and long finish.

FEITO DEVAGAR
NO ALENTEJO.