

ESPORÃO

MONTE VELHO ROSÉ 2023 • Alentejo Wine Region



A wine for all occasions.

With a balanced and gastronomic profile, it portrays the best aromas and flavours of Alentejo grapes.

HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn - Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring - Summer temperatures were much higher, and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

VITICULTURE

Soil Geology: granitic/schist nature, clay loam structure.
Average age of vines: 18 years.

GRAPE 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

April 2024

TECHNICAL INFORMATION

Alcohol / Volume: 13%
Total Acidity: 5,1 g/l
pH: 3,23
Reduced Sugars: 1,1 g/l

AVAILABLE FORMATS

750ml

WINEMAKERS NOTES

SANDRA ALVES/JOÃO RAMOS

COLOUR

Clean, crystalline appearance and salmon colour.

AROMA

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

PALATE

Fresh and elegante, with a vibrant and long finish.

MADE SLOWLY
IN PORTUGAL.