

# ESPORÃO

MONTE VELHO ROSÉ 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

Aragonez, Touriga Nacional, Trincadeira, Syrah

## VINIFICATION

Mechanical harvesting, followed by cooling of the grapes and pressing. Cold decanting, followed by fermentation in stainless steel vats, at controlled temperatures, for 15 days.

## BOTTLING

January 2026

## TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 4,99 g/l

pH: 3,48

Total Sugars: 0,56 g/l

## AVAILABLE FORMATS

750 ml

## WINEMAKERS

José Moreira da Silva

Beatriz Mateus

## TASTING NOTES

Pinkish color.

Aroma dominated by red fruits, with notes of strawberries and raspberries.

Intense flavor with good acidity.

**MADE SLOWLY**  
*IN PORTUGAL.*