# MONTE VELHO

## White Wine 2019

**Alentejo Region**

**Concept:** A wine for all occasions. With a balanced and gastronomic profile, it portrays the best bouquets and flavours of Alentejo grapes.

**Harvest Year:** The 2019 agricultural year recorded temperatures corresponding to the average for the last 20 years, while the recorded rainfall values were below the average values for the same period.
In the spring and up until the beginning of the summer, temperatures were higher than in 2018, which led to a considerable advance in the phenology of the vine, translating into the anticipation of the harvest in about 2 weeks, compared to 2018. The summer registered lower temperatures in the veraison phase, promoting a constant and homogeneous ripening process, ideal conditions for a raw material of excellent quality.

**Viticulture:** Soil Geology: granitic/schistose nature, open clay structure. Averages Age of the Vineyards: 18 years.

**Varieties:** Antão Vaz, Roupeiro, Perrum and others.

**Vinification:** Stemming, thermal shock, pressing, must decantation, fermentation with controlled temperatures in stainless steel vats, centrifuging, stabilisation, filtration.

**Bottling:** January 2020

**Technical information:**
Alcohol/Volume: 14%
Total Acidity: 6.38 g/l
PH: 3.28
Reducing Sugar: 2 g/l

**Available Formats:** 375ml, 750ml and 1.5l

**Oenologist's Notes:** David Baverstock & Sandra Alves.

Colour: Crystalline appearance, citrine colour.

Bouquet: With notes of ripe white fruits and citrus, captivating and fresh.

Palate: Firm, intense and balanced with a long and elegant finish.

**Awards & Reviews**

| Monte Velho 2017 | Monte Velho 2015 |
|---|---|
| International Wine Challenge – Silver | Wine Spectator – 88 points |
| IWC – Silver (90 points) | 100 Top Values of 2016 |
| Mundus Vini – Silver | Mundus Vini – 91 points (Gold) |

Monte Velho 2016
Sakura Awards – Silver
Decanter - Bronze
Wine Spectator - 88 Points / Top 100 Top Values
Wine & Spirits - 86 Points / Year's Best Portuguese Whites: Best Buy

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