

MONTE VELHO White

White Wine 2020

Regional Alentejano

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

Harvest Year: The agricultural year of 2020 registered temperatures slightly higher than the average of the last 21 years, while the precipitation values were identical to the values registered in the same period. With a mild and rainy winter and spring, there was a good restoration of the water reserves in the vineyard, which translated into a good vegetative growth in relation to 2019. The summer was very hot and dry, registering very high temperatures in the month of July that translated in anticipation of the harvest in about 2 weeks compared to the previous year. The climatic conditions recorded during the painter-maturation period favored gradual maturation, which allowed for a selective harvest favoring the expression and quality of each variety.

Viticulture: Soil Geology: granite / schist nature, clay-loam structure. Average Age of Vineyards: 18 years.

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

Winemaking: Destemming, thermal shock, pressing, must decantation, fermentation with controlled temperatures in stainless steel vats, centrifugation, stabilization, filtration.

Engarrafamento: Abril 2021

Technical Information:

Alcohol / Volume: 13 %

Total Acidity: 6.35 g/l

PH: 3.25

Reducing sugar: 2,3 g/l

Available Formats: 750ml.

Winemaker notes: David Baverstock & Sandra Alves.

Colour: Crystalline appearance, citrus color.

Aroma: Highlight for citrus notes of lemon and white fruit, in a complex and enveloping set

Palate: Fresh and balanced, with a firm body and a long finish.

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