

ESPORÃO

MONTE VELHO WHITE 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 Vines: 18 years.

WINE VARIETIES

Antão Vaz, Arinto, Roupeiro and Gouveio.

VINIFICATION

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

BOTTLING

January 2023

TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5,70g/l

pH: 3,35

Reduced Sugar: 2,1g/l

AVAILABLE FORMATS

375ml and 750 ml.

WINEMAKERS NOTES

SANDRA ALVES/TERESA GASPAR

COLOUR

Crystalline appearance, citrine.

AROMA

Notes of white fruit and citrus, in a complex and enveloping set.

PALATE

Fresh and balanced, with an elegant body and a long finish.

MADE SLOWLY
IN PORTUGAL.