

ESPORÃO

MONTE VELHO WHITE 2024 • 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

2024. Mediterranean-Continental climate. Milder and rainier Autumn and Winter. Spring also milder and very rainy, followed by a dry Summer with lower temperatures

GRAPE VARIETIES

Antão Vaz, Roupeiro, Arinto, Gouveio

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 2024

TECHNICAL INFORMATION

Alcohol / Volume: 13%
Total Acidity: 5,59 g/l
pH: 3,22
Total Sugars: 0,4 g/l

AVAILABLE FORMATS

375 ml, 750 ml

WINEMAKERS

José Moreira da Silva
Beatriz Mateus

TASTING NOTES

Citrus yellow color.
Aroma dominated by floral notes and white fruit.
A balanced and elegante wine, with good acidity.

MADE SLOWLY
IN PORTUGAL.