

MONTE VELHO White

White Wine 2021

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 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

Viticulture: Soil Geology: granitic/schist nature, clay-loam structure. Average age of the Vineyards: 18 years.

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

Vinification: Destemming, thermal shock, pressing, decanting the must, fermentation with controlled temperatures in stainless steel vats, centrifugation, stabilization, filtration.

Bottling: December 2021

Technical Info:

Alcohol / Volume: 13%

Total Acidity: 6,56 g/l

PH: 3,20

Reducing Sugar: 1,6 g/l

Available Formats: 750ml.

Winemaker Notes: Sandra Alves & João Ramos.

Colour: Crystalline appearance, citrine color.

Aroma: White fruit and citrus notes, in a complex and enveloping set.

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

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