



MONTE VELHO

RED 2014

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Philosophy: With an unmistakable Alentejo profile and produced at the Herdade do Esporão estate, we want to take the tipicity of the Alentejo and the quality of the wines from our estate to more people. It is balanced and gastronomic, an excellent choice for a wide variety of occasions and consumers.

Harvest Year: A damp winter followed by a mild summer with high diurnal temperature variations, allowing for a long, even maturation, with good fruit intensity and balancing acidity.

Viticulture:

Production Method: Integrated Production.

Soil Type: Complex. Mostly of a granite and schist nature, with a clay loam texture.

Average age of vines: 15 years.

Grapes Varieties: Aragonês, Trincadeira, Touriga Nacional, Syrah.

Portuguese wines are known to be blended from a wide range of varieties, giving them character and identity. The predominant varieties in this wine are indicated above, other varieties are also used in smaller amounts.

Vinification: Destemming, crushing, primary fermentation in stainless steel temperature controlled tanks, pressing, malolatic fermentation, 6 month ageing in tanks and in american oak.

Bottling: February to June 2015

Chemical Analyses:

Alcohol: 14%

Total Acidity: 6,6 g/l

pH: 3,55

Reducing Sugar: 2,2 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear bright ruby red.

Aroma: Spicy red and blackberry fruits.

Palate: Intense and well balanced, good fruit density and well structured tannins.

Ideal Consumption Date: 2015-2019

Formats Available: 375 ml, 750 ml, 1,5 L, 3 L, 5 L.