



MONTE VELHO

RED 2015

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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 dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 15 years.

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

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

Bottling: January 2016

Chemical Analyses:

Alcohol: 13,5%

Total Acidity: 6,60 g/l

pH: 3,66

Reducing Sugar: 1,5 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear, deep red ruby.

Aroma: Spicy red and dark berry fruits, earthy notes.

Palate: Fresh and elegant with good fruit depth, nicely structured.

Ideal Consumption Date: 2015-2019

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