



MONTE VELHO

WHITE 2011

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Philosophy: A wine for all occasions. The profile is balanced and gastronomic, highlighting the best aromas and flavours of Alentejo grapes.

Harvest Year: Damp, stormy weather during the Spring period resulted in a lower than average grape production. A mild summer with cool nights resulted in grapes of very high quality.

Viticulture:

Soil Type: Granite and schist based with clay loam soil.

Average age of vines: 15 years.

Grapes Varieties: Antão Vaz, Roupeiro, Perrum.

Vinification: Destemmed, must chilled, membrane pressed, cold settled, fermented in stainless steel tanks with temperature control, centrifuged off gross lees, fining, cold stabilized and early bottling.

Bottling: January 2012.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 6,80 g/l

pH: 3,23

Reducing Sugar: 2,4 g/l

Wine makers: David Baverstock, Sandra Alves.

Colour: Light straw colour.

Aroma: Fresh fruity aroma with notes of white peach and orange peel.

Palate: Elegant and well balanced with body and richness, persistent and flavoursome finish.

Ideal Consumption Date: 2012-2015

Formats Available: 375 ml, 750 ml.