

# ESPORÃO

MONTE VELHO RED 2023 • Alentejo Wine Region



**A wine for all occasions.**

**With a balanced and gastronomic profile, it portrays the best aromas and flavours of Alentejo grapes.**

## HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn - Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring - Summer temperatures were much higher, and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

## VITICULTURE

Soil Geology: granitic/schist nature, clay loam structure.

Average age of vines: 18 years.

## GRAPE VARIETIES

Aragonez, Trincadeira, Touriga Nacional, Alicante Bouchet, Syrah, among others.

## VINIFICATION

Mechanical harvesting, destemming and crushing, alcoholic fermentation at controlled temperature, pressing, malolactic fermentation. Minimum aging of 5 months in stainless steel.

## BOTTLING

March 2024

## TECHNICAL INFORMATION

Alcohol / Volume: 13,5%

Total Acidity: 5,4 g/l

pH: 3,61

Reduced Sugars: 0,5 g/l

## AVAILABLE FORMATS

375ml, 750 ml, 1,5l, 3l, 5l and 9l

## WINEMAKERS NOTES

SANDRA ALVES/JOÃO RAMOS

## COLOUR

Clear appearance, ruby colour.

## AROMA

Lush, with notes of fresh red fruits and wild berries.

## PALATE

Fresh and light, with an elegant structure and a balanced finish.

**MADE SLOWLY**  
*IN PORTUGAL.*