



## MONTE VELHO

WHITE 2014

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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:** 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:**

Soil Type: Schist/granite origin with clay loam soils.

Average age of vines: 16 years.

Grapes Varieties: Antão Vaz, Roupeiro, Perrum.

**Vinification:** Destemmed, must chilled, membrane pressing, cold settling, temperature controlled fermentation in stainless steel tanks, centrifuging, cold stabilization, membrane filtration prior to bottling.

**Bottling:** From December 2014

**Chemical Analyses:**

Alcohol: 13,5%

Total Acidity: 7,00 g/l

pH: 3,21

Reducing Sugar: 2,0 g/l

**Wine makers:** David Baverstock and Sandra Alves.

**Colour:** Crystal clear citrine colour.

**Aroma:** Fresh white stone fruits with citric notes.

**Palate:** Firm, intense and well balanced, with a long aromatic finish.

**Ideal Consumption Date:** 2015-2018

**Formats Available:** 375 ml, 750 ml.