



## MONTE VELHO

RED 2012

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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:** Excellent year for red wines in this region. The low winter rainfall contributed to a smaller than average grape harvest with deeply concentrated high quality wines.

**Viticulture:**

**Soil Type:** Granite/schist base, clay/loam soil.

**Average age of vines:** 15 years.

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

**Vinification:** Destemming, crushing, fermentation in stainless steel tanks with temperature control, membrane pressing, controlled malolactic fermentation, ageing in stainless steel tanks and american oak barrels for 6 months prior to blending and bottling.

**Bottling:** April 2013.

**Chemical Analyses**

**Alcohol:** 14%

**Total Acidity:** 6,86 g/l

**pH:** 3,60

**Reducing Sugar:** 1,7 g/l

**Wine makers:** David Baverstock and Luís Patrão.

**Colour:** Clear deep ruby colour.

**Aroma:** Berry fruit aromas with some complex subtle toasty notes.

**Palate:** Elegant palate with good depth of fruit and a fine tannic structure.

**Ideal Consumption Date:** 2013-2017

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