



MONTE VELHO

WHITE 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 white wines in this region. Cooler than average spring and summer temperatures resulted in wines with intensity, freshness and balance.

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 2013.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 6,55 g/l

pH: 3,21

Reducing Sugar: 2,4 g/l

Wine makers: David Baverstock, Sandra Alves.

Colour: Crystal clear, pale straw colour.

Aroma: Fruity aroma with white stone fruit and fresh citric notes.

Palate: Firm, intense, textured and fruity, well balanced with a long finish.

Ideal Consumption Date: 2013-2016

Formats Available: 375 ml, 750 ml.