

MONTE VELHO

RED 2016

Regional Alentejano

Concept: With a distinctly Alentejo profile, this wine aims to transmit the uniqueness of the Alentejo and the quality of Herdade do Esporão wines to more people. Balanced and gastronomic, it is an excellent choice for a variety of occasions and consumers.

Harvest Year: Spring had lower temperatures and higher humidity than in previous years – ideal climatic conditions for fungal diseases in the vines, implying increased care to avoid mildew attacks. The cooler temperatures at this time of year provided a longer period of vegetative growth and, despite the heat felt since July, the beginning of the harvest took place about 10 days later than usual. The hot weather continued throughout the harvest, fruit condition was excellent. Despite the heat, sugar levels were normal and acidities a little lower than normal.

Viticulture:

Soil Type: Granite/schist rock with clay/loam soil.

Average age of vines: 16 years old

Grape Varieties: Aragonez, Trincadeira, Touriga Nacional, Syrah

Vinification: Destemming, crushing, primary fermentation in stainless steel temperature controlled tanks, pressing, malolactic fermentation.

Maturation: 3 month ageing in stainless steel tanks.

Bottling: From February 2017

Chemical Analysis

Alcohol / Volume: 13,0 %

Total Acidity: 6,0 g/l

pH: 3,60

Reducing Sugar: 1,9 g/l

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

Wine Makers: David Baverstock and Sandra Alves

Color: Clear, ruby.

Aroma: Red berry fruits and wild blue berries, subtle spicy notes.

Palate: Fresh, intense, solid structure, good texture.

