

MONTE VELHO

WHITE 2017

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: another drier than average winter with low rainfall was followed by an abnormally hot Spring which brought forward the budburst. The hot dry weather continued throughout Spring and into Summer, and allowed for good ripening conditions and healthy fruit, although vineyard irrigation was essential. The hot weather in the early part of Summer brought the vintage forward and picking started during the first week of August. The hot dry weather continued throughout August and September, although there was no extreme heat, allowing for fully matured fruit, and relatively high alcohols. Yields in the vineyard were down generally by up to 20% and juice extraction in the winery was lower than normal. Whites tend to be fuller bodied than in recent years and reds more rich and concentrated.

Viticulture:

Soil Type: Schist/granite origin with clay loam soils.
Average age of vines: 17 years old.

Grape Varieties: Antão Vaz, Roupeiro and 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: January 2018

Chemical Analysis:

Alcohol: 14,5%
Total Acidity: 6 g/l
pH: 3,2
Reducing Sugar: 2,4 g/l

Formats Available: 375ml and 750ml.

Wine Makers: David Baverstock and Sandra Alves.

Colour: crystal clear citric.

Aroma: delicate fresh white stone fruits and lemon notes

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

