

## MONTE VELHO BIO

Red Wine 2019

### Regional Alentejano

**Concept:** A wine for every occasion. With a balanced and gastronomic profile, offering the best aromas and flavours of the Reguengos de Monsaraz subregion, in the heart of Alentejo.

**Harvest:** The 2019 agricultural year registered temperatures within the average of the last 20 years, while rainfall was below the average values for the same period.

Between spring and early summer, the temperatures were higher than in 2018, leading to the vines' considerable phenological development, which resulted in the harvest beginning 2 weeks earlier than the previous year.

The summer registered lower temperatures in the veraison phase, fostering a constant and homogenous evolution during ripening, the ideal conditions to produce a raw material with excellent quality

**Agriculture:** Vineyards with Certified Organic Production.

Extremely variable soils with low fertility, predominantly granite, schist and derivatives of these.

**Grape Varieties:** Primarily Aragonês, Touriga Nacional, Touriga Franca and Trincadeira, among others.

**Vinification:** Picking, destemming, crushing, temperature controlled alcoholic fermentation (22 to 25°C) in stainless steel tanks, pressing followed by malolactic fermentation in stainless steel tanks.

**Bottling:** Early February 2020

### Technical information:

Alcohol / Volume: 14%

Total Acidity: 6.53 g/l

pH: 3.6

Reducing Sugar: 2,5 g/l

**Format:** 750 ML.

### Notes

**Colour:** Clear appearance, intense ruby colour.

**Aroma:** Wild berries and blackberries, with a hint of moss and green pepper.

**Palate:** Intense, solid and consistent on the palate, with notes of ripe, yet fresh, black fruit. Polished and persistent tannins that convey a long and expressive finish.

### Awards & Critiques:

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