

## MONTE VELHO Rosé

Vinho Rosé 2021

Regional Alentejano

**Concept:** A wine for all occasions. With a balanced and gastronomic profile, it portrays the best aromas and flavors of Alentejo grapes.

**Harvest Year:** The 2021 agricultural year was a rainy year. During the vegetative rest period (Autumn – Winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. These precipitation values led to the fact that, at the beginning of the vegetative cycle (Spring), practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

**Viticulture:** Soil Geology: granitic/schist nature, clay-loam structure. Average Age of Vineyards: 18 years.

**Castas:** Touriga Nacional, Aragonez, Syrah and others.

**Winemaking:** Destemming, thermal shock, brief skin maceration, pressing, fermentation with controlled temperatures in stainless steel vats, centrifugation, stabilization, filtration.

**Bottling:** March 2022.

**Technical Information:**

Alcohol/ Volume: 12,5%

Total Acidity: 6.34 g/l

PH: 3.23

REducing Sugar: 1.0 g/l

Available Formats: 750ml.

**Winemakers:** Sandra Alves & João Ramos.

**Colour:** Clear appearance, salmon color.

**Aroma:** Notes of strawberries, raspberry and some mint from the stream.

**Palate:** Fresh and elegant, with a long and balanced finish.

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