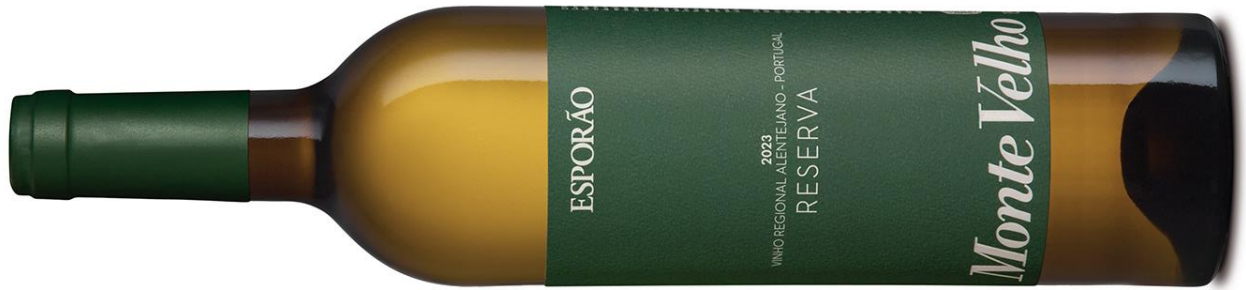


# ESPORÃO

## MONTE VELHO RESERVA WHITE 2023

• Regional Alentejano



Bearing the Esporão quality seal, it results from a careful selection of grapes from the various regions of the Alentejo, followed by patient waiting during the aging phase in barrels.

### HARVEST YEAR

The 2023 agricultural year was hot and dry. During the vegetative rest period (Autumn -Winter) there were mild temperatures and higher precipitation values than in 2022, however, in Spring-Summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

### VITICULTURE

**Soil Geology:** granite/schist nature, clay-loam structure.

**Average age of the vines:** 18 years.

### GRAPE VARIETIES

Antão Vaz, Arinto, Gouveio and Roupeiro

### VINIFICATION

Destemming, cold settling, pressing, must decantation, temperature-controlled fermentation: 80% of the batch in stainless steel tanks and 20% in used American and French oak barrels. Six months ageing on fine lees.

### BOTTLING

March 2024

### TECHNICAL INFORMATION

Alcohol / Volume: 14%

Total Acidity: 5,0 g/l

pH: 3,30

Glucose Fructose: 0,57 g/l

### AVAILABLE FORMATS

750 ml

### WINEMAKER NOTES

TERESA GASPAR

### COLOUR

Crystal clear, light straw colour with golden hues.

### AROMA

Intense notes of citrus and white fruit complemented with spices notes resulting in a complex, intense wine and seductive wine.

### PALATE

In the mouth, it is fresh and elegant, with a long and vibrant finish.

**MADE SLOWLY**  
*IN PORTUGAL.*