



MONTE VELHO

WHITE 2015

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Philosophy: A wine for all occasions. The profile is balanced and gastronomic, highlighting the best aromas and flavours of Alentejo grapes.

Harvest Year: A dry winter followed by above average temperatures in spring and summer, gave rise to an early start to the harvest. Although temperatures continued to be high, there was no extreme heat during the vintage, and the dry conditions were excellent for fruit quality, producing wines with intense, persistent, aromatic fruit.

Viticulture:

Soil Type: Schist/granite origin with clay loam soils.

Average age of vines: 16 years.

Grapes Varieties: Antão Vaz, Roupeiro, 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: From January 2016.

Chemical Analyses:

Alcohol: 13,5%

Total Acidity: 6,80 g/l

pH: 3,18

Reducing Sugar: 2,0 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, citric colour.

Aroma: Lemon aromatics, some white stone fruits, fresh and delicate.

Palate: Firm, intense fruity palate, elegant and balanced with a long finish.

Ideal Consumption Date: 2016-2019

Formats Available: 375 ml, 750 ml