



MONTE VELHO

RED 2013

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Philosophy: With an unmistakable Alentejo profile and produced at the Herdade do Esporão estate, we want to take the tipicity of the Alentejo and the quality of the wines from our estate to more people. It is balanced and gastronomic, an excellent choice for a wide variety of occasions and consumers.

Harvest Year: The 2013 harvest was characterized by a wet winter followed by a dry summer with high diurnal temperature variation, making for an ideal grape maturation.

Viticulture:

Production Method: Integrated Production.

Soil Type: Complex. Mostly of a granite and schist nature, with a clay loam texture.

Average age of vines: 15 years.

Grapes Varieties: Aragonês, Trincadeira, Touriga Nacional, Syrah.

Portuguese wines are known to be blended from a wide range of varieties, giving them character and identity. The predominant varieties in this wine are indicated above, other varieties are also used in smaller amounts.

Vinification: Destemming, crushing, primary fermentation in stainless steel temperature controlled tanks, pressing, malolatic fermentation, 6 month ageing in tanks and in american oak.

Bottling: February to June 2014.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 6,5 g/l

pH: 3,60

Reducing Sugar: 2,2 g/l

Wine makers: David Baverstock and Luís Patrão.

Colour: Clear ruby.

Aroma: Ripe red berry fruits with dry vegetable notes, complex and subtle.

Palate: Fresh and elegant, good balance and structure.

Ideal Consumption Date: 2014-2018

Formats Available: 375 ml, 750 ml, 1,5 L, 3 L, 5 L.