



MONTE VELHO

WHITE 2013

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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: The 2013 viticultural year was characterized by a cool and wet spring followed by a dry summer with large diurnal temperatures, making for good maturation conditions and sound healthy grapes.

Viticulture:

Soil Type: Clay/loam structure, granite/schist origin.

Average age of vines: 16 years.

Grapes Varieties: Antão Vaz, Roupeiro, Perrum.

Vinification: Destemmed, must chilled, membrane pressed, cold settled, fermented in stainless steel tanks with temperature control, centrifuged off gross lees, fining, cold stabilized and early bottling.

Bottling: January 2014.

Chemical Analyses

Alcohol: 13,5%

Total Acidity: 7,00 g/l

pH: 3,21

Reducing Sugar: 2,6 g/l

Wine makers: David Baverstock and Sandra Alves.

Colour: Crystal clear, pale straw colour.

Aroma: Fresh white stone fruits with citric notes.

Palate: Firm, intense and well balanced palate, persistent aromatic fruit with a long finish.

Ideal Consumption Date: 2014-2017

Formats Available: 375 ml, 750 ml.