



ALENTEJO
ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL



Monte Branco

RED

VARIETAL

Alicante Bouschet (70%), Aragonez (30%)

VINTAGE

2019

REGION

Vinho Regional Alentejano

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING Manual harvest. Total destemming. Cold pre-fermentation maceration for 3 days. Fermentation in open- top tanks at a controlled temperature of 26/27°C.

CHEMICAL ANALYSIS

ALCOHOL 14%

TOTAL ACIDITY 6.3g/L

pH 3.31

AGEING 1 year in 300L French Oak Barrels (30% new).

TASTING NOTES Deep and concentrated garnet color. High aromatic complexity. Big body wine, deep, with good structure and acidity. Long after taste. It's a serious wine, with plenty of character. Good ageing potential.