



ALENTEJO  
ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL

# Aleno

WHITE

**VARIETAL**

Arinto(50%), Antão Vaz (30%), Roupeiro (10%),  
Esgana Cão (10%)

**VINTAGE**

2021

**REGION**

Vinho Regional Alentejano

**WINEMAKER**

Luís Louro and Inês Capão

**WINEMAKING** Manual harvest. Skin contact for 8 hours.  
Fermentation in stainless steel vats at a temperature of  
12°C, for 8 weeks. “Battonage” during 4 weeks.

**CHEMICAL ANALYSIS**

ALCOHOL 12.5%

TOTAL ACIDITY 5.9g/L

pH 3.37

**TASTING NOTES** Made entirely from Portuguese grapes,  
this wine has a citrine colour and an aroma of citrus fruits  
with mineral notes. Balanced in the mouth, with a good,  
well-integrated acidity that gives it freshness and length.  
Must be drunk young.

**PRODUCED**

30.000 bottles

