



ALENTEJO
ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL

Monte Branco

WHITE

VARIETAL

Arinto(40%), Rabigato (30%),
Esgana Cão (20%) and Galego Dourado (10%)

VINTAGE

2021

REGION

Vinho Regional Alentejano

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING Manual harvest. This wine results from two types of fermentation: pelicular maceration with temperature control, co-fermentation in used barrels and french oak tanning. Battonage for 12 weeks.

CHEMICAL ANALYSIS

ALCOHOL 12.5%

TOTAL ACIDITY 6.7g/L

pH 3.31

AGEING Aged for 10 months in 600L french oak barrels (barrels with 1 and 2 years).

TASTING NOTES A very exclusive and surprising white wine. Produced with the grape varieties from our best vineyard parcels in marble soil, this is a deep, complex and extremely balanced wine, where freshness gives it a long finish and ageing potential.

PRODUCED

2.400 bottles

