



Alento White 2020

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean. Warm and dry days with large daily temperature amplitude.

Soils: Limestone

Grape Varieties: 50% Arinto, 30% Antão Vaz, 10% Roupeiro e 10% Esgana Cão.

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

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.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 30.000 bottles

Analysis:

Ph: 3,37

Total Acidity: 5,9

Reducing Sugars: 0,4

Alcohol: 12,5

Producer: Luís Louro

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