



Alento White Reserva 2019

VINHO REGIONAL ALENTEJANO

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

Soils: Shale

Grape Varieties: 70% Arinto and 30% Antão Vaz.

Winemaking Process: Hand harvest. Skin contact for 8 hours. Fermentation in used French Oak Barrels. "Battonage" during 6 weeks.

Aging: 6 months in 300L used French Oak Barrels.

Tasting Notes: Produced entirely with the Portuguese grapes Arinto and Antão Vaz, this wine has a citrine color and citrine flavors with good minerality, well integrated with some oaky flavors. In the palate show good volume with good minerality and a well integrated acidity, that gives a freshness unusual in a warm climate region. Long after taste.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 8.000

Chemical Analysis:

Alcohol: 12,5%
pH: 3,19
Total Acidity: 6,2 g/l
Reducing Sugars: 1 g/L

Producer: Luís Louro
Monte Branco, 7100-145 Estremoz