



ALENTEJO
ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL



Aleno

RESERVA WHITE

VARIETAL

Arinto (70%), Antão Vaz (30%)

VINTAGE

2020

REGION

Vinho Regional Alentejano

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING Manual harvest. Skin contact for 8 hours. Fermentation in used French Oak Barrels. "Battonage" during 6 weeks.

CHEMICAL ANALYSIS

ALCOHOL 12.5%

TOTAL ACIDITY 6.2g/L

pH 3.14

AGEING 5 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 shows good volume with good minerality and a well-integrated acidity, that gives a freshness unusual in a warm climate region. Long after taste.

PRODUCED

8.000 bottles