



ALENTEJO
ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL

Alento

RESERVA RED

VARIETAL

Aragonez (40%), Alicante Bouschet (40%),
Touriga Nacional (10%), Syrah (10%)

VINTAGE

2018

REGION

Vinho Regional Alentejano

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING Manual harvest. Total destemming.

Pre-fermentation cold soaking for 2 days. Fermentation
in temperature-controlled stainless steel vats at 26/27°C.

CHEMICAL ANALYSIS

ALCOHOL 14%

TOTAL ACIDITY 5.8g/L

pH 3.44

AGEING 1 year in 300L French Oak Barrels (30% new).

TASTING NOTES Made mainly from the typical grape
varieties of the region. This wine is garnet red in colour.
It shows a rich aromatic complexity with ripe fruit and
spice notes. Full-bodied in the mouth with ripe tannins.
It's complex and has a long aftertaste.

PRODUCED

14.000 bottles

