



Monte Branco 2016

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

Soils: Shale and limestone

Grape Varieties: 70% Alicante Bouschet and 30% Aragonez.

Winemaking Process: Hand harvesting. Total de-stemming.

Cold pre-fermentation maceration for 3 days. Fermentation in temperature-

controlled in open top tanks at 26/27°C.

Aging: 1 year in 300L French Oak Barrels (80% new).

Tasting Notes: Deep and concentrated garnet color. High aromatic complexity. Big body wine, deep, with good structure and acidity.

Long after taste. It's a serious wine, plenty of character.

Good ageing potential.

Winemakers: Luís Louro and Inês Capão

Chemical Analysis:

Alcohol: 14%

pH: 3,33

Total Acidity: 6,7 g/L

Reducing Sugars: 1,2 g/L

Producer: Luís Louro

Monte Branco, 7100-145 ESTREMOZ