

Monte Velho Red 2021 12 x Half Bottles 12x37.5cl

Winemaker Notes

Black fruit and wild berries aromas are nicely enveloped in subtle notes of fresh spices. The palate is intense and rich, with a solid structure and long finish.

Vineyard

From 18-years-old vineyards planted on granitic, schist soils with open clay structure.

Winemaking

Grapes are de-stemmed, crushed and fermented in stainless steel tanks with controlled temperatures. Naturally occurring malolactic fermentation is followed by 3 months minimum ageing in tanks before bottling.

Vintage

The 2021 agricultural year was a rainy year. During the vegetative rest period (autumn – winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. At the beginning of the vegetative cycle in spring, practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

Food match

Grilled and Roasted Red Meats

Perfect with grilled beef skewers, barbeque or vegetable pie.



Grapes

40% Aragonez
35% Trincadeira
20% Touriga Nacional
5% Syrah

Region/Appellation
Alentejo

Alcohol by volume
13.50%

Residual Sugar
2.1 g/l

pH
3.65

Total Acidity
6.08 g/l

Drinking Window
2024 - 2027

Tasting Guide

A B C D E
Light Medium Full

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