

Monte Velho Red 2023 6x75cl

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.

Food match

Grilled and Roasted Red Meats

Perfect with grilled beef skewers, barbeque or vegetable pie.



Grapes

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

Region/Appellation
Regional Alentejano

Alcohol by volume
13.50%

Residual Sugar
less than 05 g/l

pH
3.6

Total Acidity
5.46 g/l

Drinking Window
2024 - 2028

Tasting Guide

A B **C** D E
Light Medium Full

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