

Monte Velho Red Organic 2020 6x75cl

Winemaker Notes

Aromas of berries, cherries and blackberries are followed on intense and consistent palate, with notes of ripe but fresh black fruit, elegant and persistent tannins, and a long and expressive finish.

Vineyard

From 15 years old organic vineyards, planted on granitic soil with a clayey texture.

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

Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines' water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting extremely high temperatures in July and leading us to begin the harvest around 2 weeks earlier than 2019. The weather conditions in the veraison phase led to gradual ripening, which enabled a selective harvest that favored the expression and quality of each grape variety.

Food match

Grilled and Roasted Red Meats

Versatile wine that will pair nicely with roasted meats, pasta or sautee vegetables.



Grapes

Region/Appellation
Alentejo

Alcohol by volume
13.50%

Drinking Window
2024 - 2025

Tasting Guide



Tasting note printed
03/07/2024