ESPORÃO

Grapes

50% Antão Vaz 20% Roupeiro 15% Arinto 15% Gouveio

Region/Appellation Regional Alentejano

Alcohol by volume 13.50%

Residual Sugar $0.5\,\mathrm{g/l}$

рΗ 3.43

Total Acidity 5.5 g/l

Drinking Window 2024 - 2028

Tasting Guide



2 3 4 5 6 7 8



Medium Sweet

Tasting note printed 21/12/2024

Monte Velho White 2023 6x75cl

Winemaker Notes

Complex and inviting citrus notes of lemon and white fruit are followed by fresh and balanced palate, with a firm body and a long finish.

Vineyard

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

Winemaking

De-stemmed, chilled grapes are pressed and fermented in temperature controlled stainless steel vats.

Food match

Grilled and Roasted White Meats

Delicious as an aperitif or with grilled sea bream, tuna ceviche or asparagus risotto.

