



## Alento White 2019

VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean. Warm and dry days with large daily temperature amplitude.

**Soils:** Clay.

**Grape Varieties:** 50% Arinto, 30% Antão Vaz, 10% Roupeiro e 10% Esgana Cão.

**Winemaking:** Hand harvest. Skin contact for 8 hours. Fermentation in stainless steel vats at a temperature of 12°C, for 8 weeks. “Battonage” during 4 weeks.

**Tasting Notes:** Made entirely from Portuguese grapes, this wine has a cintrine colour and an aroma of citrus fruits with mineral notes. Balanced in the mouth, with a good, well-integrated acidity that gives it freshness and length. Must be drunk young.

**Winemakers:** Luís Louro and Inês Capão

**Bottles Produced:** 30.000 bottles

**Analysis:**

Ph 3.12

Total Acidity: 6.7

Total Acidity: 0.6

Alcohol: 12.5

**Produtor:** Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ