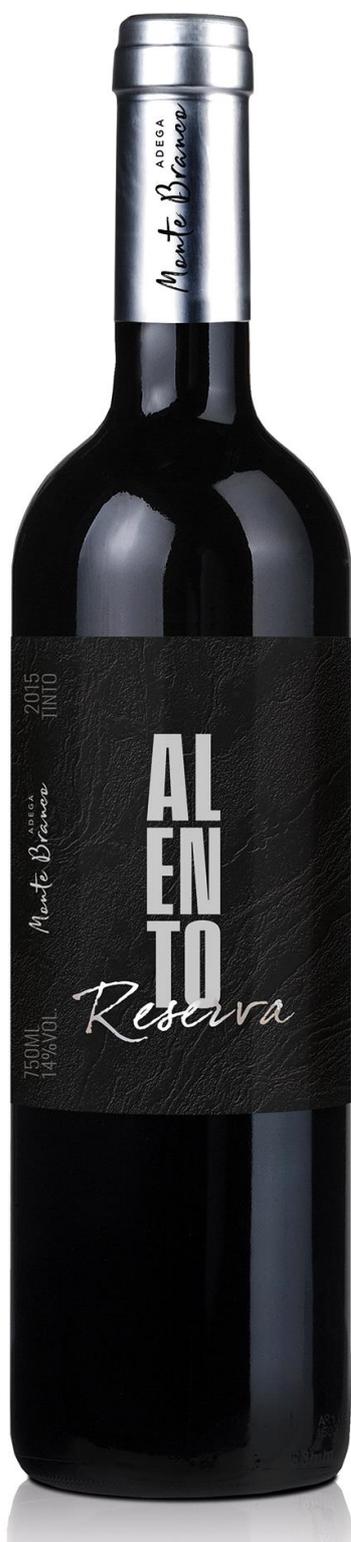


# ADEGA Monte Branco

ALENTEJO • PORTUGAL



## Alento Tinto Reserva 2015

### VINHO REGIONAL ALENTEJANO

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

**Soils:** Schist.

**Grape Varieties:** 40% Aragonez, 40% Alicante Bouschet, 10% Touriga Nacional and 10% Syrah.

**Winemaking:** Hand harvest. Total de-stemming. Pre-fermentation cold soaking for 2 days. Fermentation in temperature-controlled stainless steel vats at 26/27°C.

**Aging:** 1 year in 300L French Oak Barrels (30% new).

**Tasting Notes:** Made mainly from the typical grape varieties of the region. This wine is garnet red in colour. It shows a rich aromatic complexity with ripe fruit and spice notes. Full-bodied in the mouth with ripe tannins. It's complex and has a long aftertaste.

**Winemakers:** Luís Louro and Inês Capão

**Bottles Produced:** 16.000

**Analysis:**

Alcohol: 14%

pH: 3,50

Total Acidity: 6,0 g/L

Reducing Sugars: 0,6 g/L

**Producer:** Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ