

ADEGA
Monte Branco
ALENTEJO • PORTUGAL



Alento White Res... 2017

VINHO REGIONAL ALENTEJANO

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

Soils: Schist.

Grape Varieties: 70% Arinto and 30% Antão Vaz.

Winemaking Process: Hand harvest. Skin contact for 8 hours. Fermentation in used French Oak Barrels. "Battonage" during 6 weeks.

Aging: 5 months in 300L used French Oak Barrels.

Tasting Notes: Produced entirely with the Portuguese grapes Arinto and Antão Vaz, this wine has a citrine color and citrine flavors with good minerality, well integrated with some oaky flavors. In the palate show good volume with good minerality and a well integrated acidity, that gives a freshness unusual in a warm climate region. Long after taste.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 8.000

Chemical Analysis:

Alcohol: 12,5%

pH: 3.06

Total Acidity: 6 g/l

Reducing Sugars: 0,5 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 Estremoz