

ADEGA  
*Monte Branco*  
ALENTEJO • PORTUGAL



## Monte Branco 2013

VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

**Soils:** Schist and calcareous.

**Grape Varieties:** 70% Alicante Bouschet and 30% Aragonez.

**Winemaking Process:** Hand harvesting. Total de-stemming. Cold pre-fermentation maceration for 3 days. Fermentation in temperature-controlled in open top tanks at 26/27°C.

**Aging:** 1 year in 300L French Oak Barrels (80% new).

**Tasting Notes:** Deep and concentrated garnet color. High aromatic complexity. Big body wine, deep, with good structure and acidity. Long after taste. It's a serious wine, plenty of character. Good ageing potential.

**Winemakers:** Luís Louro e Inês Capão

**Chemical Analysis:**

Alcohol: 14%

pH: 3,44

Total Acidity: 6,1 g/L

Reducing Sugars: 1,3 g/L

**Producer:** Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ