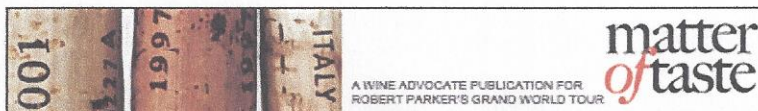


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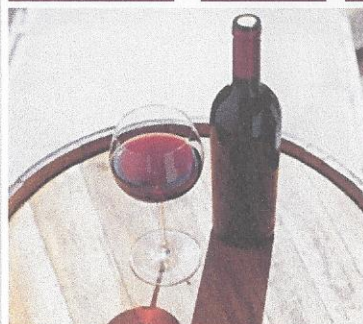
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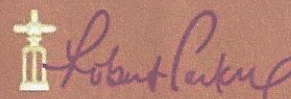
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## The Wine Advocate Tasting History



### 2013 Luis Louro Branco Alento Adega Do Monte Branco

A Proprietary Blend Dry White Table wine from Portugal, Alentejano, Portugal

Source	Reviewer	Rating	Maturity	Current (Release) Cost
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eRobertParker.com #214 Aug 2014	Mark Squires	87	Drink: 2014 - 2016	\$13 (13)
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The 2013 Branco Alento-Adega do Monte Branco is a very nice buy. An unoaked blend of 50% Arinto, 40% Antao Vaz and 10% Roupeiro, it is picked a bit early to maintain freshness and give it that summery, invigorating nuance. It is, not surprisingly, a bit low in alcohol (12.5%) and a bit herbaceous. That makes it perky, refreshing and crisp, emphasizing acidity. It is pretty nice for its type and should be a great warm-weather drink. It may hold a bit, but it is meant to be drunk young. Drink now-2016.

This winery is owned by Luis Louro, who also helps run his family's estate, Quinta do Mouro, perhaps Alentejo's finest winery. Like Mouro, Adega do Monte Branco's terroir is also in the Estremoz sub-region. Luis Louro said, "I have 26 hectares of vineyards leased around Estremoz, completely separate from Mouro. Two small parcels with 4 hectares each in clay soils, and one with 18ha in schist soil."

Importer: Langdon Shiverick, Los Angeles, CA; tel. (213) 483-5900 or East Coast (646) 414-6298

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**About Maturity and Drink Dates:** Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a 'Maturity' for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

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