



Aleto White 2024

VINHO REGIONAL ALENTEJANO

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

Soils: Limestone

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

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

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 30.000 bottles

Analysis:

Alcohol: 12,5%

Ph: 3,19

Total Acidity: 6,1 g/L

Reducing Sugars: 1,0 g/L

Producer: Luís Louro

Monte Branco, 7100-145 ESTREMOZ

Wine Reviews:

88 pts. Robert Parker