

Monte Branco 2021

VINHO REGIONAL ALENTEJANO



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

Soils: Schist and Limestone

Grape Varieties: 70% Alicante Bouschet;
20% Aragonez and 10% Trincadeira.

Winemaking: Manual harvest. Total destemming. Cold pre-fermentation maceration for 3 days. Fermentation in open-top tanks at a controlled temperature of 26/27°C.

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

Winemakers: Luís Louro and Inês Capão

Analysis:

Alcohol: 14%

pH: 3,49

Total Acidity: 5,8 g/L

Reducing Sugars: 0,9 g/L

Producer: Luís Louro

Monte Branco, 7100-145 ESTREMOZ

Wine Reviews:

93pts. Robert Parker