



Vinhas Novas 2022

VINHO REGIONAL ALENTEJANO

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

Soils: Schist

Grape Varieties: 40% Rabigato, 40% Arinto, 15% Galego Dourado and 5% Esgana Cão

Winemaking: Manual harvesting. This wine results from two types of fermentation: skin maceration with temperature control and co-fermentation in used french oak barrels. *Battonage* for 6 weeks.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 2.650 bottles

Analysis:

Alcohol: 12%

pH: 3,26

Total Acidity: 6,0 g/L

Reducing Sugars: 0,5 g/L

Producer: Luís Louro

Monte Branco, 7100-145 ESTREMOZ

Wine Reviews:

92 pts. Robert Parker

17,5 pts. Grandes Escolhas