



# Monte Branco 2021

## VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

**Soils:** Shale and limestone

**Grape Varieties:** 40% Arinto, 30% Rabigato, 20% Esgana Cão and 10% Galego Dourado

**Winemaking Process:** Manual harvest. This wine results from two types of fermentation: pelicular maceration with temperature control, co-fermentation in used barrels and french oak tanning. *Battonage* for 12 weeks.

**Tasting Notes:** A very exclusive and surprising white wine.

Produced with the grape varieties from our best vineyard parcels in marble soil, this is a deep, complex and extremely balanced wine, where freshness gives it a long finish and ageing potential.

**Aging:** Aged for 10 months in 600L french oak barrels (barrels with 1 and 2 years).

**Winemakers:** Luís Louro and Inês Capão

**Bottles produced:** 2.400 bottles

**Analysis:**

Alcohol: 12,5%

pH: 3,31

Total Acidity: 6,7 g/L

Reducing Sugars: 0,4 g/L

**Producer:** Luís Louro

Monte Branco, 7100-145 ESTREMOZ