



Alicante 2021

Vinho DOC ALENTEJANO

Climate: Continental Mediterranean. Hot, dry days with large daily temperature variations.

Soils: Schist and limestone

Grape Varieties: Alicante

Winemaking: Manual harvest. Total destemming. Cold pre-fermentation maceration for 2 days. Fermentation in stainless steel vats with temperature control at 26/27°C.

Ageing: 20 months in used 300L French oak barrels.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 3.895 bottles

Analysis:

Alcohol: 14%

pH: 3,47

Total acidity: 6,1 g/L

Reducing sugars: 0,4g/L

Producer: Luís Louro
Monte Branco, 7100-145 ESTREMOZ

Wine Reviews:

91+ pts. Robert Parker