

Monte Velho Red 2020

Winemaker Notes

Black fruit and wild berries aromas are nicely enveloped in subtle notes of fresh spices. The palate is intense and rich, with a solid structure and long finish.

Vineyard

From 18-years-old vineyards planted on granitic, schist soils with open clay structure.

Winemaking

Grapes are de-stemmed, crushed and fermented in stainless steel tanks with controlled temperatures. Naturally occurring malolactic fermentation is followed by 3 months minimum ageing in tanks before bottling.

Vintage

Temperatures in 2020 were slightly higher than the average of the last 21 years, while rainfall was identical to the values recorded in the same period. Winter and spring were mild and rainy, allowing a healthy replenishment of the vines' water reserves, which resulted in good vegetative growth compared with 2019. The summer was very hot and dry, presenting high temperatures in July, namely 3.1°C above the monthly average in 2019. The high temperatures led us to begin the harvest around 2 weeks early. The weather conditions in the veraison phase made the grapes ripen gradually, which enabled a selective harvest that maximised the expression and quality of each grape variety.

Food match

Grilled and Roasted Red Meats

Perfect with grilled beef skewers, barbeque or vegetable pie.



Grapes

30% Aragonês
40% Trincadeira
20% Touriga Nacional
10% Syrah

Region/Appellation

Alentejo

Alcohol by volume

13.50%

Residual Sugar

2.3 g/l

pH

3.61

Total Acidity

6.23 g/l

Drinking Window

2023 - 2025

Tasting Guide

A B **C** D E
Light Medium Full

Tasting note printed

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