

Monte Velho Red 2023 6x75cl

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 5 months minimum ageing in tanks before bottling.

Vintage

The 2023 agricultural year was hot and dry. During the vegetative rest period (autumn - winter) there were mild temperatures and higher precipitation values than in 2022, however, in spring-summer temperatures were much higher and precipitation was very low. In the vineyard, because of all these factors, there was an advancement in phenology. The harvest was early and concentrated in a few weeks, with the optimal maturation of the various varieties being reached quickly, providing aromatic, intense and highly complex wines.

Food match

Perfect with grilled beef skewers, barbeque or vegetable pie.

Grapes

40% Aragonez
25% Trincadeira
25% Touriga Nacional
5% Alicante Bouschet
5% Syrah

Region/Appellation

Regional Alentejano

Alcohol by volume

13.5%

Residual Sugar

less than 05 g/l

pH

3.59

Total Acidity

5.46 g/l

Drinking Window

2025 - 2028

Tasting note printed

05/09/2025

