

Monte Velho Rosé 2021 6x75cl

Winemaker Notes

Citrus notes of lemon and white fruit follow on fresh and balanced palate, with a firm body and a long finish.

Vineyard

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

Winemaking

De-stemmed, chilled grapes are pressed and fermented in temperature controlled stainless steel vats.

Vintage

The 2021 agricultural year was a rainy year. During the vegetative rest period (autumn –winter) precipitation values were higher than the average of the last 22 years, with temperatures remaining mild. At the beginning of the vegetative cycle in spring, practically all the soils had their water reserves completely reestablished. The budburst occurred earlier, and the higher temperatures observed during the spring accelerated the vegetative development until flowering. In summer, milder temperatures contributed to a regular development of the vegetative cycle, allowing maturation to take place in a regular and balanced manner.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with chicken and parmesan salad or grilled fish.



Grapes

30% Aragonês
25% Touriga Nacional
15% Syrah
15% Trincadeira
10% Tinta Caiada
2.5% Arinto
2.5%: Alfrocheiro, Castelao

Region/Appellation

Alentejo

Alcohol by volume

12.50%

Residual Sugar

1 g/l

pH

3.23

Total Acidity

6.34 g/l

Drinking Window

2024 - 2027

Tasting Guide



Tasting note printed

26/04/2024