

Monte Velho White 2021 12 x Half Bottles 12x37.5cl

Winemaker Notes

Complex and inviting citrus notes of lemon and white fruit are followed by 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

Delicious as an aperitif or with grilled sea bream, tuna ceviche or asparagus risotto.



Grapes

40% Antão Vaz
30% Roupeiro
20% Perrum
10%: Fernao Pires,
Arinto

Region/Appellation

Alentejo

Alcohol by volume

13.00%

Residual Sugar

1.6 g/l

pH

3.2

Total Acidity

6.56 g/l

Drinking Window

2024 - 2027

Tasting Guide



Tasting note printed

18/04/2024