ESPORÃO

Monte Velho White 2022 12 x Half Bottles 12×37.5cl



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 2022 agricultural year was a dry year. During the vegetative rest period (autumn-winter) and spring, there were mild temperatures and low precipitation values. In the vineyard, budbreak was early, as in the previous year, and moderate temperatures anticipated vegetative development. The very high temperatures and the lack of water in the summer contributed to distant maturation between the varieties, resulting in a precision harvest with a special focus on the expression of each variety.

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
40% Roupeiro
20% Arinto

Region/Appellation
Alentejo

Alcohol by volume
13.00%

Residual Sugar
0.6 g/l

pH
3.41

Total Acidity
5.7 g/l

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

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HATCH MANSFIELD www.hatchmansfield.com
Hatch Mansfield Agencies Ltd New Bank House 1 Brockenhurst Road Ascot Berkshire SL5 9DJ 01344 871800 info@hatch.co.uk