

ESPORÃO

Monte Velho White 2023 6x75cl

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.

Food match

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

Grapes

50% Antão Vaz
20% Roupeiro
15% Arinto
15% Gouveio

Region/Appellation
Regional Alentejano

Alcohol by volume
13.5%

Residual Sugar
0.5 g/l

pH
3.43

Total Acidity
5.5 g/l

Drinking Window
2025 - 2028

Tasting Guide



Tasting note printed
31/08/2025

