

Monte Velho White Organic 2021 6x75cl

Winemaker Notes

Intense notes of tropical fruits, especially pineapple and mango are followed by intense and fresh palate, with an enveloping texture where the purity of the fruit is highlighted by the long and vibrant finish.

Vineyard

From 15-years-old, organically certified vineyard planted on soil of granitic origin with a very clayey texture.

Winemaking

Blend of Antao Vaz, Rabo de Ovelha, Gouveio. The grapes are de-stemmed, cooled, pressed and fermented in stainless steel vats that is followed by stabilization and filtration before bottling.

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
20% Rabo de Ovelha
40% Gouveio

Region/Appellation

Alentejo

Alcohol by volume

13.50%

Residual Sugar

2 g/l

pH

3.24

Total Acidity

6.49 g/l

Drinking Window

2024 - 2026

Tasting Guide



Tasting note printed

27/07/2024