

ESPORÃO

Monte Velho White Organic 2022 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

Vineyards certified in organic production mode. 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

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



Grapes

65% Antão Vaz
35% Gouveio

Region/Appellation
Alentejo

Alcohol by volume
13.5%

Residual Sugar
2.1 g/l

pH
3.14

Total Acidity
5.31 g/l

Drinking Window
2025 - 2026

Tasting Guide



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03/09/2025