

Monte Velho Reserva

Monte Velh

ESPORÃO

MonteVelho

Alentejo







RESERVA





Introducing: Monte Velho Reserva

Monte Velho wines have been a fixture on the Portuguese table since 1992, always available to be shared with friends or enjoyed over a meal. Now, a new expression of Monte Velho is on the menu: **Monte Velho Reserva Red**.

Monte Velho Reserva is for sharing. For farmers sharing their care for the vineyards, winemakers sharing their craft, and wine lovers sharing a bottle with friends.

A Timeless Wine, Now With More Time

Monte Velho's journey from vineyard to bottle begins with the careful selection of heirloom grapes from farms across Alentejo, just as local winemakers have done for centuries. The new Monte Velho Reserva brings the Alentejo red blend to new heights by taking a slower winemaking approach ending with gentle aging in oak barrels.

Monte Velho wines show off the charm and versatility of Alentejo. From the flagship white and red to the complex Reserva, they offer an authentic snapshot of the region in an accessible price range designed for everyday enjoyment.

Winemaking & Sustainability

The farmers of Monte Velho Reserva are committed to sustainable and responsible vineyard practices that respect the earth and allow them to make the finest products that nature can provide. With support and guidance from their partners at Esporão Group, many have extended organic practices to all their vineyards, even beyond those used in Monte Velho Reserva.

Tasting Notes & Pairings

Monte Velho Reserva Red is a selected blend of grapes (Touriga Nacional, Aragonez, Syrah, and Trincadeira) from established Alentejo vineyards. This blend spends 8 months in used oak barrels before bottling.

Monte Velho Reserva Red has aromas of wild berries and black plums, complemented by sweet spices and a toasted finish. This Reserva is at home on the holiday table, pairing with poultry, game, cheeses, and complementing the fruit sauces and spices that accompany the season.







