

ESPORÃO

MONTE VELHO RESERVA RED 2022 • Regional Alentejano



Bearing the Esporão quality seal, it results from a careful selection of grapes from the various regions of the Alentejo, followed by patient waiting during the aging phase in barrels.

HARVEST YEAR

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.

VITICULTURE

Soil Geology: granitic/schist nature, loam-clay structure.

Average age of vines: 18 years.

WINE VARIETIES

Aragonez, Trincadeira, Syrah and Touriga Nacional.

VINIFICATION

Grapes from mechanical harvesting. After destemming and crushing, alcoholic fermentation begins at controlled temperature, followed by pressing, malolactic fermentation and finally aging in oak barrels for 8 months.

BOTTLING

July 2024

TECHNICAL INFO

Alcohol / Volume: 14%

Total Acidity: 5,7 g/l

pH: 3,61

Residual Sugar: 1,0 g/l

AVAILABLE FORMATS

750 ml and 1,5l

WINEMAKER NOTES

JOÃO RAMOS

COLOUR

Clear appearance, ruby color.

AROMA

The aroma reveals intense notes of wild berries and black plums, complemented by sweet spices and a toasted finish due to aging in barrels.

PALATE

With a dense and balanced flavor, where black fruit predominates, enriched with slight notes of jam. Attractive volume and long, persistent aftertaste.

MADE SLOWLY
IN PORTUGAL.