

ESPORÃO

MONTE VELHO TINTO 2024 • Alentejo Wine Region



A wine for all occasions.

With a balanced and gastronomic profile, it expresses the best aromas and flavors of the Alentejo grape varieties and sub-regions.

HARVEST YEAR

2024. Mediterranean-Continental climate. Milder and rainier Autumn and Winter. Spring also milder and very rainy, followed by a dry Summer with lower temperatures

GRAPE VARIETIES

Aragonez, Trincadeira, Touriga Nacional, Syrah

VINIFICATION

Grapes from mechanical harvesting. Destemmed and crushed into stainless steel tanks, where they ferment for 5 to 6 days at a controlled temperature, followed by malolactic fermentation.

BOTTLING

March 2024

TECHNICAL INFORMATION

Alcohol / Volume: 13,5%

Total Acidity: 5,06 g/l

pH: 3,69

Total Sugar: 0,44 g/l

AVAILABLE FORMATS

375 ml, 750 ml

WINEMAKERS

José Moreira da Silva

Ana Cruz

TASTING NOTES

Ruby color.

Delicate and intense aroma of wild red fruits, with resinous nuances.

Balanced and fresh on the palate, with smooth tannins that provide an elegant and persistent finish.

MADE SLOWLY
IN PORTUGAL.