

ESPORÃO

MONTE VELHO WHITE 2025 • 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

Year 2025. Mediterranean–Continental climate. Higher average annual temperature and precipitation also well above average, concentrated in spring, followed by a summer with higher temperatures compared to the previous year.

GRAPE VARIETIES

Antão Vaz, Roupeiro, Arinto, Gouveio

VINIFICATION

Mechanical harvesting, followed by cooling of the grapes and pressing. Cold decanting, followed by fermentation in stainless steel vats, at controlled temperatures, for 15 days.

BOTTLING

January 2026

TECHNICAL INFORMATION

Alcohol / Volume: 13%

Total Acidity: 5,93 g/l

pH: 3,07

Total Sugars: 0,45 g/l

AVAILABLE FORMATS

375 ml, 750 ml

WINEMAKERS

José Moreira da Silva

Beatriz Mateus

TASTING NOTES

Citrus yellow color.

Aroma dominated by floral notes and white fruit.

A balanced and elegante wine, with good acidity.

MADE SLOWLY
IN PORTUGAL.