

ESPORÃO

MONTE VELHO ROSÉ 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, Touriga Nacional, Trincadeira, Syrah

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 2024

TECHNICAL INFORMATION

Alcohol / Volume: 12,5%

Total Acidity: 6,2 g/l

pH: 3,23

Total Sugars: 0,4 g/l

AVAILABLE FORMATS

750 ml

WINEMAKERS

José Moreira da Silva

Beatriz Mateus

TASTING NOTES

Pink color.

Aroma dominated by red fruits, with strawberries and raspberries standing out.

Intense flavor with good acidity.

MADE SLOWLY
IN PORTUGAL.