



ADEGA DO
MONTE BRANCO

technical specifications



Ágil Red 2015

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

Soils: Clay.

Grape Varieties: 40% Aragonez, 40% Trincadeira and 20% Syrah.

Winemaking Process: Total de-stemming. Cold soaking for 3 days. Fermentation in stainless steel vats at a temperature of 24/26°C.

Chemical Analysis:

Alcohol: 14%

pH: 3.72

Total Acidity: 4.9 g/L

Reducing Sugars: 1.4 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ

Tasting Notes: Deep ruby colour. Intense flavors of well ripened fruit, red and blue berries, with some spicy notes. Very fruity on the palate with light structure. This is a very pleasant wine.