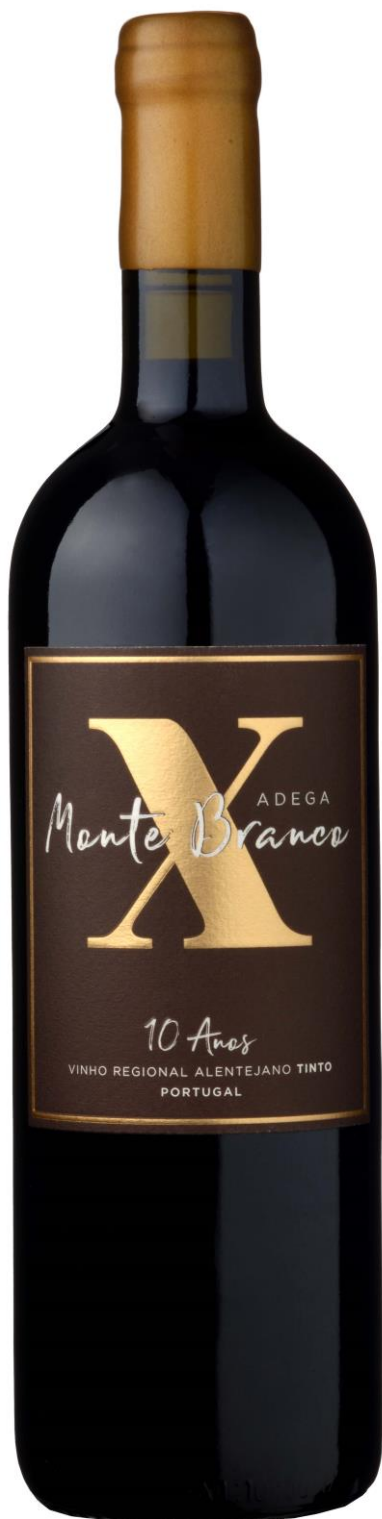


Monte Branco

ADEGA
ALENTEJO • PORTUGAL



X Anos 2014

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean.
Warm and dry days with large daily temperature amplitude.

Soils: Schist and calcareous.

Grape Varieties:: 50% Alicante Bouschet e 30% Aragonez e 20% Trincadeira.

Winemaking Process: Hand harvesting. Total destemming. Cold pre-fermentation maceration for 3 days. Fermentation in temperature-controlled in open top tanks at 26/27°C.

Aging: 1 year in 300L French Oak Barrels (80% new).

Tasting Notes: The blend that compose this wine is very evident in the nose, with a highlight dry vegetable touch, austere fruit, balsamic notes and spices. The tannins are powerful, the acidity very lively giving it a lot of strength and freshness. Great aging potential.

Winemakers: Luís Louro e Inês Capão

Produção: 1.800 garrafas

Chemical Analysis:

Alcohol: 14%

pH: 3,46

Total Acidity: 6.7 g/L

Reducing Sugars: 0,7 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 Estremoz