



ADEGA DO
MONTE BRANCO

technical specifications



Alento Rose 2014

VINHO REGIONAL ALENTEJANO

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

Soils: Clay.

Grape Varieties: 90% Aragonez and 10% Touriga Nacional.

Winemaking Process: Hand Harvesting. Direct pressing.
Fermentation in stainless steel vats at a temperature of 14/15°C.

Chemical Analysis:

Alcohol: 12,5%

pH: 3,28

Total Acidity: 5,3 g/L

Reducing Sugars: 1,5 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ

Tasting Notes: Intense flavor of red berries. Good softness with well balance acidity, which prolongs the feeling of freshness. Made to be drunk young.