



ADEGA DO
MONTE BRANCO

technical specifications



Alento White 2014

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

Soils: Clay.

Grape Varieties: 50% Arinto, 40% Antão Vaz e 10% Roupeiro.

Winemaking Process: Hand harvest. Skin contact for 8 hours. Fermentation in stainless steel vats at a temperature of 12°C, for 8 weeks. “Battonage” during 4 weeks.

Chemical Analysis:

Alcohol: 12,5%

pH: 3,41

Total Acidity: 5,3 g/L

Reducing Sugars: 1,2 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ

Tasting Notes: Made entirely from Portuguese grapes, this wine has a cintrine colour and an aroma of citrus fruits with mineral notes. Balanced in the mouth, with a good, well-integrated acidity that gives it freshness and length. Must be drunk young.