



ADEGA DO
MONTE BRANCO

technical specifications



Alento White Reserva 2013

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean.

Warm and dry days with large daily temperature amplitude.

Soils: Schist.

Grape Varieties: 65% Arinto and 35% Antão Vaz.

Winemaking Process: Hand harvest. Skin contact for 8 hours.

Fermentation in French Oak Barrels. "Battonage" during 6 weeks.

Aging: 4 months in 300L French Oak Barrels.

Chemical Analysis:

Alcohol: 12,5%

pH: 3,18

Total Acidity: 5,5 g/l

Reducing Sugars: 1,7 g/L

Producer: Luís Louro

Monte Branco, Apartado 21, 7100-145 ESTREMOZ

Tasting Notes: Produced entirely with the Portuguese grapes Arinto and Antão Vaz, this wine has a citrine color and citrine flavors with good minerality, well integrated with some oaky flavors. In the palate show good volume with good minerality and a well-integrated acidity, that gives a freshness unusual in a warm climate region. Long after taste.