

MONTARIA

VINHO REGIONAL ALENTEJANO

Vegan White Wine 2022



Grape Varieties Antão
Vaz, Gouveio, Viosinho
and Verdelho



Winemaker
Carlos Eduardo

THE REGION

Alentejo is the largest wine region in Portugal and also one of the most diverse, comprising eight sub-regions: Portalegre, Borba, Redondo, Reguengos, Évora, Vidigueira, Moura, and Granja-Amareleja. Its 22 thousand hectares of vineyards stretch across plains, hills, and mountains (S. Mamede, Ossa, and Mendro being the main ones) and are based on different types of soils: clay, limestone, marble, sands, schist, granite...

The climate is continental Mediterranean, with greater thermal amplitudes in the interior regions, closer to the border with Spain. The Alentejo vineyard reflects a wide variety of grape varieties, with predominance of the white Antão Vaz, Roupeiro, and Arinto, and the reds Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional, and Syrah.

WINEMAKING

Grapes are harvested at dawn, when its cooler, and transported to the cellar, where the wort is separated and clarified by the traditional process known as "bica aberta" or "off skins" process. Fermentation takes place over 21 days, always at low temperatures (12°C to 14°C) in order to privilege the aromatic expression of wines. The entire process until bottling is totally free from any animal origin products.

TASTING NOTES

Open citrus colored wine, stone fruit aromas (plum and apricot) and some mineralization. Fresh mouth and balanced acidity.

ALCOHOL CONTENT

12,5%

