

# MONTARIA



## 2019

## IG ALENTEJO WHITE WINE

### GRAPE VARIETIES

Antão Vaz and Arinto.

### WINEMAKING & AGEING

Fermented in stainless steel vats.

### WINEMAKER

Carlos Eduardo.

### TASTING NOTES

Citrus color, stone fruit aromas (plum and apricot) with minerality hints. Fresh on the mouthfeel with a balanced acidity.

### THE REGION

Alentejo is the largest wine region in Portugal and also the one with the greatest diversity as it gathers eight different sub-regions: Portalegre, Borba, Redondo, Reguengos, Évora, Vidigueira, Moura and Granja-Amareleja. Its 22,000 hectares of vineyards spread across plains, hills and mountains (the main ones are S. Mamede, Ossa and Mendro), and those vineyards lay on different types of soil: clay, limestone, marble, sand, 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 grapes, with predominance of white grapes Antão Vaz, Roupeiro and Arinto and red grapes Aragonez, Trincadeira, Alicante Bouschet, Touriga Nacional and Syrah.

### VITICULTURE

70 ha of vineyards with white and red grape varieties, national and international

Soil: Clay

Climate: Mediterranean with some Atlantic influence

Age of the vineyard: 22 years

Altitude: 300m above sea level

### ANALYTICAL DETAILS

Alcohol Content

13,0%

Total Acidity

5 (+/-1)

pH

3,5 (+/-0,5)

### LOGISTICS INFORMATION

Bottle Weight (Kg)

1,17

EAN

5600390412107

ITF

15600390412104

Bottles/Case

6

Bottles/Pallet

750

Case Weight (Kg)

7,02

Case CBM3

11,13

Cases/Layer

25

Layers

5

Cases/Pallet

125

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**PARRAS**  
WINES