

MONTARIA VEGAN



2019

IG ALENTEJO WHITE WINE

GRAPE VARIETIES

Antão Vaz, Gouveio, Viosinho and Verdelho.

WINEMAKING & AGEING

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.

WINEMAKER

Carlos Eduardo.

TASTING NOTES

Ruby red color wine mature fruits aromas, the palate is well balanced with a smooth and warm structure.

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.

HISTORY

Montaria Vegan is a certified vegan wine, which means that in its winemaking process, from the grape to the bottle, no animal products was used. It is a wine for those who choose a way of life closer to nature, a light and elegant wine, fresh and relaxed, perfectly suited to the characteristics of vegan cuisine.

ANALYTICAL DETAILS

Alcohol Content	13,5%
Total Acidity	5,5 (+/-1)
pH	3,4 (+/- 0,1)

LOGISTICS INFORMATION

Bottle Weight (Kg)	1,17
Bottles/Case	6
Bottles/Pallet	750
Case Weight (Kg)	7,2
Case CBM3	11,1
Cases/Layer	25
Layers	5
Cases/Pallet	125