



ALENTEJO

ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL

Vinhas Novas

WHITE

VARIETAL

Rabigato (40%), Arinto (40%),
Galego Dourado (15%) and Esgana Cão (5%)

REGION

Regional Alentejano

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING Manual harvest. This wine is the result of two types of vinification: initial maceration with temperature control and co-fermentation in used French oak barrels. Battonage for 6 weeks.

CHEMICAL ANALYSIS

ALCOHOL 12%

TOTAL ACIDITY 5.4g/L

pH 3.24

AGEING 50% of the blend was aged for 10 months in 600L French oak barrels (2-year-old barrels).

TASTING NOTES Produced with Arinto and other grape varieties that are not typical of the region. It is made only from new vines. A wine that stands out, full of distinction and character.

PRODUCED

2650 bottles

