



ALENTEJO
ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL

Trincadeira

RED

VARIETAL

Trincadeira (100%)

REGION

Regional Alentejano

WINEMAKER

Luís Louro and Inês Capão

WINEMAKING Manual harvesting. Total destemming.

Pre-fermentative cold maceration for 2 days. Fermentation in stainless steel vats with temperature control at 26/27°C.

CHEMICAL ANALYSIS

ALCOHOL 13.5%

TOTAL ACIDITY 5.5g/L

pH 3.66

AGEING 18 months in used 300L French oak barrels

TASTING NOTES Produced exclusively from the typical Trincadeira grape variety, it is a mature and juicy wine, round and sensual. It has a good balance between depth, freshness and ripe tannins. It finishes with a tasty aftertaste.

PRODUCED

1100 bottles

