



MONTE DO  
DESESPERO



## MONTE DO DESESPERO

### WHITE DOC RESERVE ALENTEJO WINE

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*Production/Bottled: João Gomes*

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***Vinification:** Handpicked harvest for 15Kg boxes during the first hours of the day. The selected grapes are crushed and pressed in a short period of time at low pressures. The free-run juice undergoes a decanting process for 72 hours. The alcoholic fermentation happens for 3 weeks at 10°C in small stainless steel vats. Partial ageing in wood for 6 months with bâtonnage. After bottling, the wine ages for 6 months in the bottle.*

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***Tasting Notes:** Straw colour with green nuances. Complex and subtle aroma with toasty accents. Harmonious and moreish with well integrated acidity, structured and with a long end that provides unique sensations.*

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***Gastronomy:** The perfect accompaniment for grilled fish, seafood and white meat.*

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***Grapes:** Aragonês, Trincadeira, Alicante Bouschet.*

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***Alcohol:** 14,5%*

***pH:** 3,55*

***Total Acidity:** 4,5 g/L*

***Reducing Sugars:** 0,8 g/L*

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***Temperature:** 16°C – 18°C*

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***Enologist:** Winelords*

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