



MONTE DO DESESPERO



SERRAS DO ALENTEJO

WINEMAKER

MONTE DO DESESPERO

WHITE DOC RESERVE ALENTEJO WINE

Production/Bottled: João Gomes

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.

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.

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

Grapes: Aragonês, Trincadeira, Alicante Bouschet.

Alchohol: 14,5%

pH: 3,55

Total Acidity: 4,5 g/L

Reducing Sugars: 0,8 g/L

Temperature: 16°C - 18°C

Enologist: Winelords

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