



www.serrasdoalentejo.pt

MONTE DO DESESPERO



MONTE DO DESESPERO

WHIT 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 finish that provides unique sensations.

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

Grapes: Antão Vaz, Arinto, Gouveio.

Alcohol: 14%

pH: 3.38

Total Acidity: 5.1 g/L

Reducing Sugars: 1,1 g/L

Temperature: 8°C – 10°C

Enologist: Navarros Winemakers

Monte das Serras, Ap.62
7200-085 Corval, Reguengos de Monsaraz
t: + 351 919 740 614 • e: geral@serrasdoalentejo.pt