

MONTADO®

The purchase of Casa Agricola José de Sousa Rosado Fernandes in 1986 saw a long-held dream become reality for José Maria da Fonseca: to produce an Alentejo wine using traditional winemaking methods from a historic and prestigious estate. Montado was first produced from the 1991 harvest, and the original blend has been maintained ever since. Montado White it is a soft and fruity wine and represents a safe choice from the Alentejo region.

Vintage Information

TYPE OF WINE: White

VINTAGE: 2022

GRAPES: Verdelho (22%) | Sauvignon Blanc (73%) | Antão Vaz (5%)

TYPE OF SOIL: Schist

WINEMAKER: Winemarkers team of José Maria da Fonseca

VINIFICATION: At 16°C without skin contact

AGEING: None

DATE OF BOTTLING: January 2023

WINE PRODUCTION: 60 000 liters

AVAILABLE BOTTLES: 750 ml

STORAGE: Store bottles at a temperature of 12°C and 60% humidity.

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: Serve at a temperature 11/12°C to accompany fish.

ANALYSES: 12,7% Alcohol | 5,1 g/l Total acidity | 3,1 pH

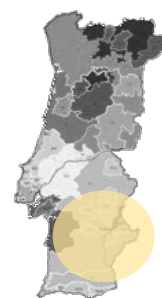
Tasting Notes

COLOR: Yellow

AROMA: Ripe papaya and white pepper

PALATE: Round and very smooth, typical characteristics of Alentejo whites

FINISH: Medium



CLASSIFICATION:

Regional Wine

REGION:

Alentejo