

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. The property won on both counts, having produced wine since 1878 and having one absolutely legendary vintage – Tinto Velho José de Sousa 1940. Montado was first produced from the 1991 harvest, and the original blend has been maintained ever since, made mainly from grape varieties traditional to the Alentejo region, it is certainly a reliable choice.

1st HARVEST: 1991

Vintage Information

TYPE OF WINE: White

VINTAGE: 2018

GRAPES: Antão Vaz (40%) | Verdelho (30%) | Sauvignon Blanc (30%)

TYPE OF SOIL: Schist

WINEMAKER: Domingos Soares Franco

VINIFICATION: At 16°C without skin contact

AGEING: None

DATE OF BOTTLING: March 2019

WINE PRODUCTION: 40.000 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: 14% Alcohol | 5.10 g/l Total Acidity | 3.00 pH

Tasting Notes

COLOR: yellow (citrus)

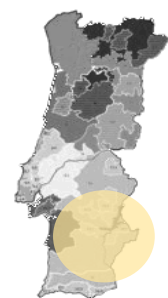
AROMA: Tropical fruit and lime

PALATE: Fresh, fruity, balanced

FINISH: Elegant

Reviews

- Revista de Vinhos 4,5 pts / Revista Wine 13,5pts – 2013 Vintage
- Revista Wine 15 pts / Revista de Vinhos 14 pts – 2010 Vintage



CLASSIFICATION:

Vinho Regional

REGION:

Alentejo