

MONTADO®

Montado was first produced from the 1991 harvest, made mainly from grape varieties traditional to the Alentejo region. Montado Rosé is the third reference of this brand.

Vintage Information

TYPE OF WINE: Rose

VINTAGE: 2020

GRAPES: Aragonez (42%) | Syrah (38%) | Trincadeira (20%)

TYPE OF SOIL: Schist

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Fermentation at 18°C

AGEING: None

AVAILABLE BOTTLES: 750 ml

DATE OF BOTTLING: April 2021

PRODUCTION: 28 700 liters

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

SHELF LIFE: Drink while young

SERVING SUGGESTIONS: Serve at a temperature of 11 / 12°C with fish and seafood.

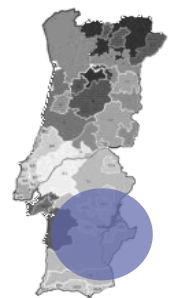
ANALYSES: 12% Alcohol | 5,1 g/l Total Acidity | 3,2 pH

Tasting Notes

COLOR: Salmon Rose

AROMA: Fresh aroma, marked by wild fruits

PALATE: Very balanced acidity, very gastronomic wine



CLASSIFICATION:

Regional Wine

REGION:

Alentejo