MONTE DAS ÂNFORAS

RED 2023



ALENTEJO REGIONAL WINE









Aragonez (50%) Alicante Bouschet (30%) Trincadeira (10%)



Clay on marble and schist



Cement tanks



75cl



6x Case Case Weight: 7,13 kg Case (L/W/H): 0.225 x 0.153 x 0.324 m Case Volume: 0,011 m3



Rui Vieira

PROFILE

This wine is produced with grapes from the three most emblematic Alentejo grape varieties, Aragonez, Alicante Bouschet and Trincadeira. Vinified separately in the modern Quinta do Carmo winery in Estremoz they are fermented in stainless steel tanks with temperature control. After slight post-fermentative maceration and the occurrence of malolactic fermentation, the different varieties are blended. This new batch begins ageing in cement tanks before bottling, resulting in a wine with a distinct Alentejo character, modern and young.

TASTING NOTES

Beautiful garnet color, with an intense aroma of ripe wild berries, reminiscent of raspberry, blackberry, and cassis. Balanced, vibrant, with a very pleasant and persistent finish.

ANALYSIS

ALCOHOL (%VOL.): 14,0 TOTAL ACIDITY (g/I AT): 5,5

PH: 3,61 so, 76

RESIDUAL SUGAR: 7,0

FOOD ALLERGENS: Contains Sulphites

FOOD PAIRING

Monte das Ânforas its ideal with meat dishes, grilled fish, and salads, such as a Caesar salad

PRIZES AND DISTINCTIONS

Vintage 2022: Mundus Vini Spring Tasting 2024 - Silver

Revised in 04/11/2024

availability of good wood barrels.



The wine Monte das Ânforas gets its name after the estate Herdade das Ânforas, in Arraiolos, which has a remarkable collection of amphorae. Traditionally, the Alentejo region resorted to ceramic amphorae for wine storage. This was a general occurance throughout the Mediterraenean basin, a solution for the limited