



ALENTEJO

ADEGA MONTE BRANCO

ESTREMOZ, PORTUGAL

# Vinhas Novas

WHITE

## VARIETAL

Rabigato (40%), Arinto (40%),  
Galego Dourado (15%) and Esgana Cão (5%)

## VINTAGE

2022

## REGION

Regional Alentejano

## WINEMAKER

Luís Louro and Inês Capão

**WINEMAKING** Manual harvest. This wine is the result of two types of vinification: initial maceration with temperature control and co-fermentation in used French oak barrels. Battonage for 6 weeks.

## CHEMICAL ANALYSIS

ALCOHOL 12%

TOTAL ACIDITY 6.0g/L

pH 3.26

**AGEING** 50% of the blend was aged for 10 months in 600L French oak barrels (2-year-old barrels).

**TASTING NOTES** Produced with Arinto and other grape varieties that are not typical of the region. It is made only from new vines. A wine that stands out, full of distinction and character.

## PRODUCED

2650 bottles

