

# 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:** 2022

**GRAPES:** Aragonez | Syrah | Trincadeira

**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:** December 2022

**PRODUCTION:** 20 000 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.

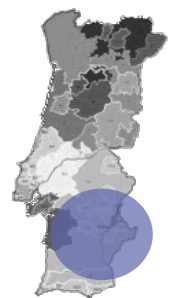
**ANALYSES:** 12,5% Alcohol | 6,4 g/l Total Acidity | 3,1 pH

## Tasting Notes

**COLOR:** Salmon Rose

**AROMA:** Fresh aroma, marked by wild fruits

**PALATE:** Very balanced acidity, very gastronomic wine



**CLASSIFICATION:**

Regional Wine

**REGION:**

Alentejo