

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.

Vintage Information

TYPE OF WINE: Red

VINTAGE: 2019

GRAPES: Aragonês (43%), Trincadeira (38%), Syrah (10%) and Alicante Bouschet (9%)

TYPE OF SOIL: Slate

WINEMAKER: Winemakers team of José Maria da Fonseca

VINIFICATION: Maceration at 28°C with stems

AGEING: 4 months in French and American oak

AVAILABLE BOTTLES: 750 ml

PRODUCTION: 90 000 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 12°C, consume at 15°C with red meat.

ANALYSES: 14,5% Alcohol | 5.48 g/l Total Acidity | 3.35 pH

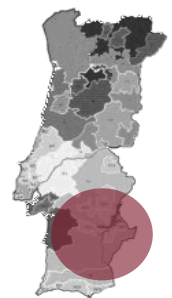
Tasting Notes

COLOR: Ruby

AROMA: Chocolate, tobacco leaf, oak

PALATE: Fruity, smooth with soft tannins but present

FINISH: Medium



CLASSIFICATION:

Regional Wine

REGION:

Alentejo