



Aleno White Reserve 2023

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean. Warm and dry days with large daily temperature amplitude.

Soils: Schist

Grape Varieties: 70% Arinto and 30% Antão Vaz.

Winemaking Process: Manual harvest. Skin contact for 8 hours. Fermentation in used French Oak Barrels. *Battonage* during 6 weeks.

Aging: 5 months in 300L used French Oak Barrels.

Winemakers: Luís Louro and Inês Capão

Bottles Produced: 8.000

Chemical Analysis:

Alcohol: 12,5%

pH: 3,38

Total Acidity: 4,5 g/l

Reducing Sugars: 0,6 g/L

Producer: Luís Louro

Monte Branco, 7100-145 Estremoz