



Monte da Pestana Red 2023

GRAPE VARIETIES

Castas Regionais Alentejanas

WINEMAKING PROCESS

Night harvesting to preserve the entire aromatic component, followed by destemming and light crushing.

Alcoholic fermentation with selected yeasts at a controlled temperature of 22°C–25°C, with gentle daily pump-overs for greater extraction of phenolic compounds. Aged in stainless steel vats.

TASTING NOTES

Deep ruby color.

Intense aroma of ripe red fruits and subtle spice notes. Elegant, soft, and balanced. Features round and well-polished tannins.

SOIL GEOLOGY AND CLIMATE

Clay-limestone and schist soils on gentle slopes with southwest exposure, at an average altitude of 360 meters, under the influence of a continental Mediterranean climate with a wide temperature range.

VINEYARD TRAINING SYSTEM

Bilateral and unilateral cordon

AVERAGE AGE OF THE VINEYARDS

25 years

BOTTLING

May 2026

CHEMICAL ANALYSIS

Alcohol: 14%; pH: 3.74; Total Acidity: 5.2 g/L.

PAIRING

Ideal for meat dishes, barbecues, and cured meats (charcuterie).

RECOMMENDED SERVING TEMPERATURE

16–18°C

LOGISTIC COMPOSITION

1 Box x 6 Bottles (750 ml)
Dimensions: 224 x 152 x 324 mm
Gross Weight: 8 Kg

Euro-pallet
Number of boxes: 100 boxes
4 layers of 25 boxes
Gross Weight: 800 Kg

EAN Garrafa: 5 600 668 505 340

ITF14: 15 600 668 505 347