



MONTE DO ZAMBUJEIRO - WHITE



Origin: Borba, Vinho Regional, Alentejo, Portugal

Blend: 57% Arinto, 31% Antão Vaz, 8% Roupeiro, 4% Chardonnay

Alcohol: 13.0% vol.

Winemaking: Hand harvested, short maceration on skins before pressing, cold fermentation in steel tank.

Tasting notes: A fresh and pleasant summer wine with beautiful notes of white blossoms, lemon peel, grapefruit, and aromatic herbs. Refreshing, with pleasant and fresh acidity, softly textured with a nicely lingering fruit in the long-lasting finish.

Service and Pairing: Drink cold at 6 – 8°C. Goes well with seafood, starters, appetizers or alone. Store below 15°C. Best from 2023 to 2026.



MONTE DO ZAMBUJEIRO - RED



Origin: Borba, Vinho Regional, Alentejo, Portugal

Blend: 48% Aragonez, 16% Touriga Nacional, 13% Alicante Bouschet, 11% Tinta Caiada, 8% Petit Verdot and 4% Touriga Franca.

Winemaking: The red Monte is pressed from the younger vines of the Quinta. Hand harvested and hand sorted on conveyor belts. Fermented in steel tanks. Matured for 12 months in used french oak barrels.

Tasting Notes: Saturated red with violets hints. Flowery and spicy, black fruit, nice peppery notes with a hint of smoke. Pleasant and medium bodied, softly structured, fresh and lively, with a nice substantial extract of juicy red fruit.

Service and Pairing: Serve with 13 – 16°C, drink it with pasta, pizza, or a nice barbecue. Drink from 2022 on to 2027. Store below 15°C.



1.5L Magnum in Wooden Box

