

MONTE DAS HERDADES

Montes das Herdades is a traditional property located in beautiful Alentejo, the last still unknown paradise in southern Portugal. The vineyards of the variety Pinot Noir, flourish in its sunny and fertile valleys, and are looked after with enthusiasm, dedication and love by the local knowledgeable care takers.

The wine is produced using only the very best grapes from the organic vineyards that grow in the property. The terroir, moonlight harvest and a careful manual selection of the grapes give Monte das Herdades wines a truly unique personality. Here there is no rush, and time is given to the wine to mature to its optimal level before being bottled.



Brut Nature 2020

Terroir: Organic vineyard of Monte das Herdades, inserted in 600 hectares of natural reserve surrounded by forest cork oak. Undulating Plain with a great wealth of fauna and flora, which give it a unique character.

Variety: Pinot Noir

Vineyard surface area (older PN): 1,5ha

Planting density: 4.000 plants/ha

Harvest: Manual cutting and moonlight harvest in boxes of 20 kg in July.

Winemaking: Careful manual selection of grapes at the cellar reception. Light pressing in pneumatic press. Fermentation in small capacity stainless steel vats and traditional concrete tanks.

Sparkling method: Traditional Champenoise

Dégorgement Date: May 2022

Alcohol: 12,5% vol.

Serving temperature: 10°C to 12°C

Production: 5.226 bottles

Tasting notes: Attractive pale pink colour with salmon nuances. Sparkling wine with a fine, persistent bubble. Aroma of hibiscus petals with fresh cherry notes. Character and elegance given by Pinot Noir mineral side. Persistent fresh and lively flavour marked by acidity.

Winemaker: Mafalda Sarsfield Magalhães