



2023 Ponte Mouchão Branco

Alcohol label %: 13.0 | Drink starting in: 2025 | ending in: 2035



Growing Conditions

A small portion of Verdelho was grafted in 2015 (from a 21-year-old Perrum vine) into the Barragem and Mouchão Velho vineyards, which have predominantly skeletal, stony, and alluvial clay soils. The more sheltered lines to the west are located on the banks of the large Mouchão dam, providing freshness, complexity, and concentration uncommon in the region's white wines.

The Verdelho grape variety has been a staple in Mouchão since the early days of viticulture at the estate. The renowned travel writer W.H. Koebel wrote in 1909, in a complete chapter dedicated to Herdade do Mouchão in his book "Portugal its Land and People": "... anyone who visits southern Portugal and does not taste the true Verdelho may have my pity but not my sympathy."

Winemaking

This 100% Verdelho from Mouchão, grafted onto old Perrum vines, completes its fermentation in used barrels for 9 months, resulting in a wine with exemplary freshness and depth, combined with excellent bottle aging potential.

The decanted juice from hand-harvested Verdelho grapes begins fermentation in temperature-controlled stainless steel tanks before the main fermentation begins in used French oak barrels. Left to rest on the fine lees, battonage is performed every 15 days during the first 12 weeks of the 9-month barrel aging and before bottling after 10 months, contributing to a rounded, full-bodied wine.

Palate

This is a delicate, vibrant wine with balance and freshness, with barely perceptible wood notes, full-bodied, and with sufficient concentration to suggest its provenance from the oldest vines in the Barragem and Mouchão Velho vineyards. Interestingly, the DOC system has not yet revived the variety's centuries-old tradition in the Alentejo, hence the use of the Vinho Regional Alentejano classification.

Food Pairing

Ideal with seafood, fish, cold dishes, salads, and fresh asparagus.