



D.O. Overview :

A region of rolling plains, the Alentejo has a relatively smooth and flat landscape that stretches across almost a third of mainland Portugal. The soils alternate between schist, clay, marble, granite and limestone, in an unusual diversity. The climate is clearly Mediterranean, hot and dry, with a strong continental influence. The Alentejo is divided into eight sub-regions, Borba, Évora, Granja-Amareleja, Moura, Portalegre, Redondo, Reguengos and Vidigueira.

The white varieties include Antão Vaz, Arinto and Roupeiro, as well as the now underrated Diagalves, Manteúdo, Perum and Rabo de Ovelha. The red varieties are Alfrocheiro, Alicante Bouschet, Aragonez, Castelão and Trincadeira, as well as the underrated Moreto, Tinta Caiada and Tinta Grossa.



MORAIS ROCHA

ORIGIN	Alentejo DOC Vidigueira, Portugal
DESIGNATION	Sei Lá Branco
VARIETIES	Antão Vaz, Arinto and Verdelho
ALCOHOL	12.5%
ABOUT	Morais Rocha farms 18 hectares of estate vineyards in Vidigueira, one of eight subregions of the Alentejo DOC. The temperate climate, higher average rainfall, mild temperatures and volcanic and granite-based soils provide excellent growing conditions and lend a pronounced minerality to the wines. Harvest occurs at night to preserve freshness.
PROCESS	Aged in stainless steel tanks for 6 months.
TASTING	Citrus in color with intense aromas of ripe tropical fruit. Reveals an extremely youthful flavor profile with lively and well-balanced acidity. Very elegant with long, fresh finish.
WINERY	Sei Lá! I don't know! That is the translation. The Morais Rocha wines were born from a dream and made successful from a strong will. The family fell in love with the municipality of Vidiguera in Alentejo DOC and promptly decided to lay down vines, olive trees, and their own roots. Eighteen hectares of grapes are planted on the famed schist soils of lower Alentejo. Sei Lá may translate to I don't know, but we know you will enjoy their freshness, authenticity, and easy-drinking style.