

QUINTA DO MOURO PETIT SYRAH 2019

CLIMATE Vineyards in Estremoz, over 450 m above sea level, under a mediterranean continental influence, with a high diurnal shift during the maturation process.

SOIL Schist, Marble

GRAPE VARIETIES 100% Petit Syrah

WINEMAKING PROCESS AND AGEING Manual harvest into small 20 kg boxes. After total destemming, grapes are foot trodden in open top tanks for three days after cold pre-fermentative maceration. Fermentation occurs in stainless steel tanks in controlled temperature, with a long post-fermentative maceration, followed by pressing in wooden baskets in a vertical hydraulic press. Ages for 12 months in 300 L new Portuguese oak barrels, followed by a minimum bottle aging of 3 years.

TASTING NOTES Deep ruby colour. Aromas of blue fruits, black plum, some spices like black pepper and nutmeg, hints of black tea and some floral. In the mouth it is full bodied, dry, with great tannin structure, well integrated oak, intense freshness and minerality, and an unusually high acidity that persists in the long finish.

CHEMICAL ANALYSIS

Alcohol 14.5% | pH 3,11 | Total Acidity 7,5 g/L | Residual Sugar 0,5 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



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