

QUINTA DO MOURO TOURIGA NACIONAL 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% Touriga Nacional

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 Intense ruby colour. High aromatic complexity, with black and blue fruit notes along with violet, orange blossom, mint and subtle citric notes. In the mouth it has a poignant and youthful attack, with excellent tannin structure, great balance and a vibrant and long finish, with focus on the great freshness.

CHEMICAL ANALYSIS

Alcohol 14% | pH 3,50 | Total Acidity 5,9 g/L | Residual Sugar 0,8 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



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