

ZAGALOS RED 2018

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, Limestone

GRAPE VARIETIES 40% Trincadeira, 40% Aragonez, 10% Cabernet Sauvignon, 10% Alicante Bouschet

WINEMAKING PROCESS AND AGEING Manual harvest into small 20 kg boxes. After partial destemming, grapes are foot trodden in open top tanks for two days in cold soaking. Fermentation occurs in stainless steel tanks in controlled temperature. Pressed in wood baskets in a vertical hydraulic press. Ages for 12 months in 300 L used Portuguese oak barrels.

TASTING NOTES Deep ruby color with garnet overtones. Aromatically intense, with well ripened red and black fruit, some mint, mushroom and earth notes, and an overall fresh sense balancing everything. This freshness is very present in the tasting, a feature of the 2018 vintage, along with good volume and complexity in the palate, with round tannins and a fine acidity, for a long and fresh finish.

CHEMICAL ANALYSIS

Alcohol 14% | pH 3,36 | Total Acidity 6,4 g/L | Residual Sugar 1,5 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



QUINTA DO MOURO

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