

# Quinta do Mouro 2012

Vinho Regional Alentejano



QUINTA DO MOURO

**Climate:** Mediterranean Continental, hot days and cool nights during the maturation.

**Soils:** Schist.

**Grape Varieties:** 45% Aragonez, 35% Alicante Bouschet, 10% Touriga Nacional and 10% Cabernet Sauvignon.

**Winemaking Process:** Manual harvest into boxes of 20kg. Partial destemming. Grapes are crushed with feet in open top tanks for two days in cold soaking. Finish fermentation in stainless steel tanks with temperature control. Pressed in vertical hydraulic press.

**Ageing:** 14 months in 300L French and Portuguese oak barrel, 50% new

**Tasting Notes:** Deep dense red colour. Complex in the nose. This is a full body wine, intense and deep on the palate. Good structure, and well balanced acidity that gives an unusual freshness in a warm climate region. Long after taste.

**Chemical Analysis:**

Alcohol: 14%

pH: 3,54

Total Acidity: 5,5 g/L

Residual Sugar: 0,9 g/L

**Producer and Winemaker:** Miguel Louro - Quinta do Mouro

