

# Quinta do Mouro Gold Label 2012

Vinho Regional Alentejano



QUINTA DO MOURO

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

**Soils:** Schist.

**Grape Varieties:** 55% Alicante Bouschet, 25% Aragonez, 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 to 24 months in 300L French oak barrel, 100% new.

**Tasting Notes:** This wine is a deep inky, purple hue with a very concentrated nose of blackcurrant. In the mouth, it's concentrated, riper and rounder. Firm underlying acidity brings focus to a very persistent, very vinous finish.

**Chemical Analysis:**

Alcohol: 14%

pH: 3,63

Total Acidity: 5,4 g/L

Residual Sugar: 1,2 g/L

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

