

# Quinta do Mouro Touriga Nacional 2014

Vinho Regional Alentejano



QUINTA DO MOURO

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

**Soils:** Schist.

**Grape Varieties:** 100% Touriga Nacional.

**Winemaking Process:** Manual harvest into boxes of 20 kg. 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:** 12 months in new 300L French oak barrels.

**Chemical Analysis:**

Alcohol: 14%

pH: 3,55

Total Acidity: 5,3 g/L

Residual Sugar: 1,3 g/L

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

