



QUINTA DO MOURO

Quinta do Mouro Vinha do Malhó 2015

Vinho Regional Alentejano

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

Soils: Schist.

Grape Varieties: Hybrids of Cabernet Sauvignon

Winemaking Process: Manual harvest into 20 kg boxes. 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, followed by a long maceration. Pressed in vertical hydraulic press.

Ageing: 12 months in new 300L French oak barrels.

Chemical Analysis:

Alcohol: 14%

pH: 3,34

Total Acidity: 6,6 g/L

Residual Sugar: 1 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

