

Vinha do Mouro White 2017

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Calcareous.

Grape Varieties: 35% Antão Vaz, 35% Arinto and 30% Verdelho.

Winemaking Process: Hand Harvesting. Skin contact maceration for 8 hours. Fermentation in stainless steel vats at a temperature of 12°C, for 5 weeks.

Tasting Notes: Citrine colour. Intense flavors of citrine fruits with some mineral notes. Well balanced on the palate with crisp freshness and length.

Chemical Analysis:

Alcohol: 12,5%

pH: 3,13

Total Acidity: 6,9 g/L

Residual Sugar: 0,8 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

