

Zagalos Reserve Red 2014

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Calcareous.

Grape Varieties: 50% Trincadeira, 30% Aragonez, 10% Alicante Bouschet and 10% Cabernet Sauvignon.

Winemaking Process: Manual harvest. Fermentation in small stainless steel tanks with temperature control 25°C – 27°C, long and intense maceration.

Ageing: 12 months in 300L French and Portuguese oak barrel.

Tasting Notes: Deep red colour. Aromatically intense with well ripened fruit and some spice flavors. Good volume and complexity in the palate, with round tannins and good acidity.

Chemical Analysis:

Alcohol: 14%

pH: 3,50

Total Acidity: 5,7 g/L

Residual Sugar: 1,0 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

