

Zagalos White 2016

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Calcareous.

Grape Varieties: 50% Alvarinho, 30% Arinto, 10% Gouveio and 10% Verdelho.

Winemaking Process: Hand harvest. Skin contact for 8 hours. Fermentation in used French Oak Barrels. "Battonage" during 6 weeks .

Ageing: 4 months in 300L used French Oak Barrels.

Chemical Analysis:

Alcohol: 12%

pH: 3,26

Total Acidity: 6,0 g/L

Residual Sugar: < 0,6 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

