

# zagaLUZ Red 2017

Table Wine



QUINTA DO MOURO

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

**Soils:** Schist and clay.

**Grape Varieties:** Blend of Trincadeira, Aragonez, Alfrocheiro, Cabernet Sauvignon, Touriga Nacional, among others

**Winemaking Process:** Hand harvested. Partial destemming with light crushing. Fermentation and ageing in stainless steel tanks with temperature control.

**Tasting Notes:** Scent of fresh fruits, like raspberries, cherries, red apple peel and violets. Very light tannins, notes of wet rocks, crispy acidity, integrated in a natural, light and elegant profile.

**Chemical Analysis:**

Alcohol: 12%

pH: 3,26

Total Acidity: 6,4 g/L

Residual Sugar: 0,6 g/L

**Producer and Winemaker:** Miguel Louro

