

# Erro Z 2018 Rosé

Vinho Regional Alentejano



QUINTA DO Mouro

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

**Soils:** Schist and limestone.

**Grape varieties:** 100% Trincadeira

**Winemaking Process and Ageing:** Manual harvest to 20 kg boxes. Direct pressing with very short maceration. Fermentation in stainless steel vats at a controlled temperature. Ageing of a small percentage of the batch in new French oak barrel for 3 months.

**Tasting Notes:** Clear and shiny salmon-apricot colour. Red fruit aromas in the background, some citric and herbal notes. Same tasting profile, high volume, overwhelming freshness and intense acidity and dryness, almost with no sweetness suggestion.

**Chemical Analysis:**

Alcohol: 12%

pH: 3,16

Total Acidity: 7,5 g/L

Residual Sugar: 0,3 g/L

**Producer and Winemaker:** Miguel Louro - Quinta do Mouro

