

Quinta do Mouro Aragonez 2015

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Schist and limestone

Grape Varieties: 100% Aragonez

Winemaking Process: Manual harvest into 20 kg boxes. Almost no destemming. Grapes are crushed with feet in open top tanks for two days in cold soaking. Fermentation in stainless steel tanks with temperature control, followed by a long maceration. Pressed in vertical hydraulic press.

Ageing: 12 months in new 300L French oak barrels.

Tasting Notes: Deep ruby colour. Aromas of perfectly ripe red and black fruits, with some herbaceous, forest and dry leaves notes, coming from the fermentation with the stems. In the mouth it is full bodied, with excellent structure and balance, and a good acidity for this variety's patterns, along with an evident freshness that gives elegance to the overall rustic style.

Chemical Analysis:

Alcohol: 14%

pH: 3,63

Total Acidity: 5,4 g/L

Residual Sugar: 1,8 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

