

Quinta do Mouro Cabernet Sauvignon 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% Cabernet Sauvignon

Winemaking Process: Manual harvest into boxes of 20 kg. Partial destemming. Grapes are crushed with feet in open top tanks for two days in cold soaking. Fermentation in stainless steel tanks with temperature control. Pressed in vertical hydraulic press.

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

Tasting Notes: Intense purple colour. Aromas of ripe red and black fruits, some red pepper, some floral notes mixed with delicate and austere green overtones. In the mouth it is full bodied, with a suggestion of fresh blackberry and currant, excellent tannin structure, firm but polished, well integrated oak, evident freshness and minerality, with a dry and lively finish.

Chemical Analysis:

Alcohol: 14%

pH: 3,42

Total Acidity: 6,4 g/L

Residual Sugar: 1,8 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

