

Quinta do Mouro Petit Syrah 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% Petit Syrah

Winemaking Process: Manual harvest into 20 kg boxes. 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 blue fruits, black plum, some spices like black pepper and nutmeg, hints of black tea and some floral. In the mouth it is full bodied, great tannin structure, well integrated oak, intense freshness and minerality, and a high acidity that persists in the long finish.

Chemical Analysis:

Alcohol: 13,5%

pH: 3,24

Total Acidity: 6,3 g/L

Residual Sugar: 0,7 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

