

Quinta do Mouro Touriga Nacional Unoaked 2017

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Schist and limestone.

Grape Varieties: 100% Touriga Nacional.

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 stainless steel vats.

Tasting Notes: Intense ruby colour. High aromatic complexity, with black and blue fruit notes along with violet, orange blossom, mint and subtle citric notes. In the mouth, even without the aging in barrels, it has an excellent tannin structure, great balance and a vibrant and long finish, revealing one of the best harvests yet for Touriga Nacional in the estate, with a unique character.

Chemical Analysis:

Alcohol: 14,5%

pH: 3,59

Total Acidity: 5,6 g/L

Residual Sugar: 0,4 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

