



QUINTA DO MOURO

# Quinta do Mouro Trincadeira 2015

Vinho Regional Alentejano

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

**Soils:** Schist and limestone.

**Grape Varieties:** 100% Trincadeira

**Winemaking Process:** Manual harvest into 20 kg boxes. Partial destemming. Grapes are crushed with feet in open top tanks for two days in cold soaking. Finish 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:** Ruby colour. Aromas of ripe black and blue fruit, forest and floral notes, some mushrooms and earthiness. In the tasting it has a vibrant freshness and acidity, well balanced with the structure, in an elegant and sophisticated whole, revealing the full potential of one of the best grape varieties of Alentejo.

**Chemical Analysis:**

Alcohol: 14%

pH: 3,42

Total Acidity: 5,8 g/L

Residual Sugar: 0,7 g/L

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

