

Vinha do Mouro White 2018

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Schist and limestone

Grape Varieties: Antão Vaz, Arinto and Verdelho, with a bit of Rabigato, Alvarinho and Gouveio.

Winemaking Process: Hand harvesting. Skin contact maceration for 8 hours. Fermentation in stainless steel vats at a temperature of 12°C, for 5 weeks.

Tasting Notes: Citrous colour. Attractive aroma, with intense citric notes and underripe white fruits, and some mineral notes. Well balanced on the palate with crisp freshness and length and an unusual acidity for the region.

Chemical Analysis:

Alcohol: 12%

pH: 3,14

Total Acidity: 6,7 g/L

Residual Sugar: 1 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

