

Zagalos Reserve Red 2015

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Schist and limestone.

Grape Varieties: 50% Trincadeira, 30% Aragonez, 10% Alicante Bouschet and 10% Cabernet Sauvignon.

Winemaking Process: Manual harvest. Fermentation in small stainless steel tanks with temperature control 25°C – 27°C, long and intense maceration, pressed in vertical pressing machine.

Ageing: 12 months in used 300L French and Portuguese oak barrels.

Tasting Notes: Deep ruby colour with garnet overtones. Aromatically intense with well ripened red and black fruit and some spice flavors. Good volume and complexity in the palate, with round tannins and good acidity, long and fresh finish.

Chemical Analysis:

Alcohol: 14%

pH: 3,50

Total Acidity: 5,6 g/L

Residual Sugar: 1,6 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

