

Zagalos White 2017

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Schist and limestone.

Grape Varieties: Alvarinho, Arinto, Gouveio, Verdelho, Rabigato, Roupeiro.

Winemaking Process: Hand harvest. Skin contact for 8 hours. Fermentation in stainless steel vats and in used French oak barrels. "Battonage" during 6 weeks.

Ageing: 4 months in 300L used French oak barrels.

Tasting Notes: Dark citrous colour, with straw-yellow overtones. Intense aroma, with ripe stone fruit, floral, molasses notes, with a slight oxidative character. In the tasting it is structured, with volume and an intense freshness and elegance.

Chemical Analysis:

Alcohol: 12%

pH: 3,24

Total Acidity: 6,1 g/L

Residual Sugar: 0,7 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

