

# QUINTA DO MOURO GOLD LABEL 2018

**CLIMATE** Vineyards over 450 m above sea level, under a mediterranean continental influence, with a high diurnal shift during the maturation process.

**SOIL** Schist, Marble, Limestone

**GRAPE VARIETIES** 40% Alicante Bouschet, 25% Aragonez, 15% Cabernet Sauvignon, 10% Touriga Nacional, 10% Trincadeira

**WINEMAKING PROCESS AND AGEING** Manual harvest into small 20 kg boxes. After partial destemming, grapes are foot trodden in open top tanks for two days in cold soaking. Fermentation occurs in stainless steel tanks in controlled temperature. Pressed in wood baskets in a vertical hydraulic press. Ages for 18 months in a selection of new Portuguese oak 300 L barrels.

**TASTING NOTES** Deep purple color with a powerful aroma of red and black ripe fruit with hints of forest, spice and a very distinct herbal freshness. In the mouth it's concentrated and voluminous, with a velvety texture with amazing tannins and balanced acidity, along with a very well integrated oak and a remarkable freshness, a feature of the 2018 vintage. Firm underlying acidity brings focus to a very persistent, long and sophisticated finish.

## CHEMICAL ANALYSIS

Alcohol 14% | pH 3,39 | Total Acidity 6,1 g/L | Residual Sugar 1,1 g/L

**CLASSIFICATION** Vinho Regional Alentejano

**PRODUCER AND WINEMAKER** Miguel Louro - Quinta do Mouro



QUINTA DO MOURO

[www.quintadomouro.com](http://www.quintadomouro.com)