

# QUINTA DO MOURO WHITE

## 'VINHA DA GAFARIA' 2021

**CLIMATE** Vineyards more than 40 years old in Estremoz, over 450 m above sea level, under a mediterranean continental influence, with high diurnal shift during the maturation process.

**SOIL** Schist, Limestone

**GRAPE VARIETIES** Arinto, Roupeiro, Rabo D'Ovelha

**WINEMAKING PROCESS AND AGEING** Hand harvested to small 20 kg boxes. Pre-fermentative maceration of the blended varieties for 12 hours, followed by a spontaneous fermentation in stainless steel vats and 20% in used Portuguese oak barrels.. Aged for 9 months in used 300 L Portuguese oak barrels.

**TASTING NOTES** Bright citrous colour. Delicate aroma, with floral and slightly vegetable notes, and very defined white pulp fruit, partnered with a mineral suggestion of wet stone. In the tasting it is surprisingly structured, with a high medium-palate volume, mineral and fresh, finishing long and truly persistent, with a well noted acidity. First edition made from the Vinha da Gafaria vineyard.

### CHEMICAL ANALYSIS

Alcohol 12.5% | pH 3,08 | Total Acidity 5,9 g/L | Residual Sugar 1,1 g/L

**CLASSIFICATION** Vinho Regional Alentejano

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



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