

QUINTA DO MOURO 'ERRO 4³' RED 2017

CLIMATE Vineyards in Estremoz, 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 Alicante Bouschet, Aragonez, Cabernet Sauvignon, Touriga Nacional, 'Centurion',...

WINEMAKING PROCESS AND AGEING Manual harvest into small 20 kg boxes. After total destemming, grapes are foot trodden in open top tanks for three days after a pre-fermentative cold maceration. Fermentation occurs in stainless steel tanks in controlled temperature, followed by pressing in wooden baskets in a vertical hydraulic press. Being a blend made from other blends initially destined to different wines, which were not used or were left forgotten at the winery, the aging time is anywhere between 20 and 24 months in used and new 300 L Portuguese and French oak barrels.

TASTING NOTES Intense ruby colour. It shows youthful notes of black and red fruit in the aroma, well matched with the barrel undertones. In the mouth it is a true descendant of the various wines that originated it, being at the same time a monument of structure and perfectly matured fruit, paired with an earthy and herbal profile, and a deep acidity and freshness that makes it one of the most fun wines one can taste from Quinta do Mouro.

CHEMICAL ANALYSIS

Alcohol 14% | pH 3,32 | Total Acidity 6,8 g/L | Residual Sugar 0,8 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



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