

QUINTA DO MOURO 'ERRO B' WHITE 2021

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, Limestone

GRAPE VARIETIES Arinto, Verdelho, Rabigato, Alvarinho

WINEMAKING PROCESS AND AGEING Hand harvested to small 20 kg boxes. Pre-fermentative maceration of the blended varieties followed by a spontaneous fermentation in stainless steel vats in full skin contact, for about 10-12 days. Aged for 12 months in stainless steel vats.

TASTING NOTES Straw-yellow golden colour. The aroma doesn't correspond to the apparent evolution suggested by the colour, with mineral, floral, some chemical and pulpy underripe fruit notes, along with a light herbaceous and oxidative character from the skin contact process. In the tasting it is structured, almost "tanninous", dry, very fresh and with a high acidity, with a long and persistent finish and a versatile character for food pairing.

CHEMICAL ANALYSIS

Alcohol 12% | pH 3,12 | Total Acidity 6,3 g/L | Residual Sugar 0,5 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



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