

# 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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