

# QUINTA DO MOURO ROSÉ 'ERRO Z' 2018

**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

**GRAPE VARIETIES** 100% Trincadeira

**WINEMAKING PROCESS AND AGEING** Hand harvested to small 20 kg boxes. Direct pressing after a short maceration of about 8 hours, followed by a spontaneous fermentation in stainless steel vats at a controlled temperature. About 20% of the wine aged for 9 months in used 300 L French oak barrels.

**TASTING NOTES** Clear and shiny salmon-apricot colour. Red fruit aromas in the background (raspberry, cherry), some citric and herbal notes. Same tasting profile, high volume, overwhelming freshness and an intense acidity and dryness, almost with no suggestion of sweetness.

## CHEMICAL ANALYSIS

Alcohol 12% | pH 3,16 | Total Acidity 7,5 g/L | Residual Sugar 0,3 g/L

**CLASSIFICATION** Vinho Regional Alentejano

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

