

# QUINTA DO MOURO MERLOT 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

**GRAPE VARIETIES** 100% Merlot

**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 cold pre-fermentative maceration. Fermentation occurs in stainless steel tanks in controlled temperature, with a long post-fermentative maceration, followed by pressing in wooden baskets in a vertical hydraulic press. Ages for 12 months in 300 L new high quality French oak barrels, followed by a minimum bottle aging of 3 years.

**TASTING NOTES** Deep ruby colour. Aromas of blue fruits like blueberries, black plum, ripe black cherry, dark chocolate and quince marmalade.. In the mouth it is full bodied, dry, with great tannin structure, well integrated oak, balanced by a marked acidity that provides freshness to the whole and gives the wine its long and persistent finish.

## CHEMICAL ANALYSIS

Alcohol 14% | pH 3,24 | Total Acidity 6,7 g/L | Residual Sugar 0,8 g/L

**CLASSIFICATION** Vinho Regional Alentejano

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



QUINTA DO MOURO

[www.quintadomouro.com](http://www.quintadomouro.com)