

QUINTA DO MOURO PETIT VERDOT 2016

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% Petit Verdot

WINEMAKING PROCESS AND AGEING Manual harvest into small 20 kg boxes. After partial 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 French oak barrels, followed by a minimum bottle aging of 3 years.

TASTING NOTES Very deep ruby colour. Aromas of perfectly ripe black fruits (blackberry, plum, cherry) with floral notes of violets, orange blossom, mint and spices. In the mouth it is full bodied, with excellent tannin structure and a balance between elegance and some rusticity, complemented by a good acidity that complements the variety's natural brutal power. Long and fresh finish, in this first edition monovarietal at Quinta do Mouro.

CHEMICAL ANALYSIS

Alcohol 14% | pH 3,66 | Total Acidity 5,5 g/L | Residual Sugar 0,7 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



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