

# QUINTA DO MOURO TRINCADEIRA 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** 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 Portuguese oak barrels, followed by a minimum bottle aging of 3 years.

**TASTING NOTES** Ruby colour. Aromas of finely riped black and blue fruit, forest and floral notes, some mushrooms and earthiness. In the tasting it has a vibrant freshness and acidity, well balanced with the structure, in an elegant and sophisticated whole, revealing the full potential of one of the best grape varieties of Alentejo, here in 2018 with a very fresh, sharp and fine-tuned character, one of the best ever at Quinta do Mouro.

## CHEMICAL ANALYSIS

Alcohol 14% | pH 3,26 | Total Acidity 7,1 g/L | Residual Sugar 1,2 g/L

**CLASSIFICATION** Vinho Regional Alentejano

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



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