

QUINTA DO MOURO 'VINHA DO MALHÓ' 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, Limestone

GRAPE VARIETIES Hybrids of Cabernet Sauvignon: CS x Durif, CS x Carignan

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 French oak barrels, followed by a minimum bottle aging of 3 years.

TASTING NOTES Deep ruby colour. Very complex and overwhelming aroma, with black and blue fruit, earthy and spicy notes, a lot of power and concentration. In the mouth it maintains this profile, but all is balanced by a marked and unexpected acidity, which is responsible for the structured and very precise finish, where the freshness is especially evident. A truly classy red, and a new icon in the Quinta do Mouro portfolio.

CHEMICAL ANALYSIS

Alcohol 14% | pH 3,25 | Total Acidity 7,0 g/L | Residual Sugar 1,1 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



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