VINHA DO MOURO RED *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, Red Clay

Grape Varieties 40% Trincadeira, 30% Aragonez, 20% Alicante Bouschet, 10% Cabernet Sauvignon

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 in cold maceration. Fermentation occurs in stainless steel tanks in controlled temperature. Pressed in wood baskets in a vertical hydraulic press. Around 15% of the blend aged for 12 months in new Portuguese oak barrels.

Tasting Notes Medium intensity ruby color. Nice aromatic complexity with notes of fresh and perfectly matured red and black berries and some spice, a slight vegetable and forest notes. On the palate it shows a balanced volume and structure, nice fruit and light tannins with well integrated acidity that gives it a good freshness and a vibrant and persistent finish.

Chemical Analysis
Alcohol 14% | pH 3,46 | Total Acidity 5,3 g/L | Residual Sugar 0,8 g/L

Classification Vinho Regional Alentejano

Producer and Winemaker Miguel Louro - Quinta do Mouro