

# VINHA DO MOURO WHITE 2021

**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, Limestone

**GRAPE VARIETIES** Arinto, Verdelho, Alvarinho, Gouveio, Rabigato, Síria

**WINEMAKING PROCESS AND AGEING** Hand harvested to small 20 kg boxes. Skin contact of the blended varieties for 8 hours. Spontaneous fermentation of the blended varieties in stainless steel vats with temperature control during 5 weeks, with ageing in the same vats until bottling.

**TASTING NOTES** Citrous color. Very attractive aroma, with intense citric notes and underripped white fruits, and some mineral notes. Well balanced on the palate with crisp freshness and length and an unusually high acidity for the region.

## CHEMICAL ANALYSIS

Alcohol 12% | pH 3,22 | Total Acidity 5,8 g/L | Residual Sugar 1,6 g/L

**CLASSIFICATION** Vinho Regional Alentejano

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



QUINTA DO MOURO

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