

ZAGALOS RESERVE 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 Alvarinho, Arinto, Gouveio, Verdelho, Rabigato, Siria

WINEMAKING PROCESS AND AGEING Hand harvested to small 20 kg boxes. Skin contact of the blended varieties for 12 hours. Spontaneous fermentation in stainless steel vats and in used Portuguese oak barrels. Light batonnage for 6 weeks. Aged for 9 months in used Portuguese oak barrels.

TASTING NOTES Dark citrous colour, with golden overtones. Intense aroma, with ripe stone fruit, forest and floral notes, with a slightly oxidative character. In the tasting it is structured, with volume and an intense freshness and elegance, finishing with a great balance punctuated by its sharp acidity.

CHEMICAL ANALYSIS

Alcohol 12.5% | pH 3,17 | Total Acidity 6,4 g/L | Residual Sugar 1 g/L

CLASSIFICATION Vinho Regional Alentejano

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



QUINTA DO MOURO

www.quintadomouro.com