

ZAGALUZ RED 2020

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 Blend of Trincadeira, Petite Syrah, Petit Verdot, Cabernet Sauvignon, Touriga Nacional, Arinto, among others.

WINEMAKING PROCESS AND AGEING Manual harvest into small 20 kg boxes. After total destemming and a light crushing, fermentation occurs in stainless steel tanks in controlled temperature, along with the masses that result from the pressing of white grapes. Ages for 12 months in stainless steel tanks.

TASTING NOTES Translucid violet colour. Aromas of fresh fruit like raspberries, sour cherries, cherries, red apple peel and floral violet undertones. Light and elegant tannins, hints of wet stone, crispy acidity, in a natural, light and elegant style.

CHEMICAL ANALYSIS

Alcohol 12% | pH 3,26 | Total Acidity 6,8 g/L | Residual Sugar 0,4 g/L

PRODUCER AND WINEMAKER Miguel Louro - Quinta do Mouro



QUINTA DO MOURO

www.quintadomouro.com