

# QUINTA DO MOURO RED

**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** 35% Alicante Bouschet, 25% Aragonez, 20% Cabernet Sauvignon, 10% Touriga Nacional, 10% Trincadeira

**WINEMAKING PROCESS AND AGEING** Manual harvest into small 20 kg boxes. After total destemming, grapes are foot trodden in open top tanks for two days in cold soaking. Fermentation occurs in stainless steel tanks in controlled temperature. Pressed in wood baskets in a vertical hydraulic press. Ages for 14 months in 300 L Portuguese oak barrels, half new and half used, followed by a minimum bottle aging of 3 years.

**TASTING NOTES** Deep dense red color. Austere and very complex aroma. Structured and deep, yet elegant, on the palate, with a good balance between very pure black fruit notes and some earthiness and spice, finishing round, long and classy. The spot-on acidity gives it a natural freshness and minerality, harmonized with full, elegant and fine, yet slightly rugged tannins, making it a wine with a remarkable capacity to pair with food and a potential to age for many years.

## CHEMICAL ANALYSIS

Alcohol 13.5% | pH 3,40 | Total Acidity 6 g/L | Residual Sugar 0,9 g/L

**CLASSIFICATION** Vinho Regional Alentejano

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



QUINTA DO MOURO

[www.quintadomouro.com](http://www.quintadomouro.com)