

Quinta do Mouro Gold Label 2013

Vinho Regional Alentejano



QUINTA DO MOURO

Climate: Mediterranean Continental, hot days and cool nights during the maturation.

Soils: Schist and limestone.

Grape Varieties: 55% Alicante Bouschet, 25% Aragonez, 10% Touriga Nacional and 10% Cabernet Sauvignon.

Winemaking Process: Manual harvest into boxes of 20kg. Partial destemming. Grapes are crushed with feet in open top tanks for two days in cold soaking. Fermentation in stainless steel tanks with temperature control. Pressed in vertical hydraulic press.

Ageing: 18 to 24 months in 300L French oak barrel, 100% new.

Tasting Notes: Deep inky, purple colour with a very concentrated nose of blackcurrant and some red fruits, with hints of forest and herbal tones. In the mouth it's concentrated, voluminous, glycerinated, with a velvety texture with amazing tannins and acidity and very well integrated oak. Firm underlying acidity brings focus to a very persistent, vinous, long and sophisticated finish.

Chemical Analysis:

Alcohol: 14%

pH: 3,64

Total Acidity: 5,8 g/L

Residual Sugar: 0,7 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

