



QUINTA DO MOURO

# Quinta do Mouro White 2017

Vinho Regional Alentejano

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

**Soils:** Schist and limestone.

**Grape Varieties:** Alvarinho, Arinto, Gouveio, Verdelho, Rabigato, Roupeiro.

**Winemaking Process:** Hand harvest. Skin contact for 24 hours.  
Fermentation in a mix of used and new French oak barrels. "Battonage" during 6 weeks.

**Ageing:** 6 months in 300L used and new French oak barrels.

Tasting Notes: Yellow-straw colour. Aromas of ripe stone fruits, honey, oxidative and subtle chemical notes, some floral and exotic oak hints. Good structure in the mouth, full bodied and complex, it ends fresh and elegant.

**Chemical Analysis:**

Alcohol: 12%

pH: 3,2

Total Acidity: 6,3 g/L

Residual Sugar: 2,0 g/L

**Producer and Winemaker:** Miguel Louro - Quinta do Mouro

