

Quinta do Mouro Red 2013

Vinho Regional Alentejano



QUINTA DO MOURO

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

Soils: Schist

Grape Varieties: 45% Aragonez, 35% Alicante Bouschet, 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. Finishes fermentation in stainless steel tanks with temperature control. Pressed in vertical hydraulic press.

Ageing: 14 months in 300L French and Portuguese oak barrels, 50% new and 50% used.

Tasting Notes: Deep dense red colour. Very complex in the nose, it is a full bodied wine, structured and deep on the palate, with a good balance between very pure fruit notes and some earthiness. The good acidity gives it an unusual natural freshness hard to find in the warm Alentejo region, making it a wine with a strong identity and a remarkable capacity to harmonize with food.

Chemical Analysis:

Alcohol: 14%

pH: 3,61

Total Acidity: 5,4 g/L

Residual Sugar: 0,8 g/L

Producer and Winemaker: Miguel Louro - Quinta do Mouro

