

Quinta do Mouro 2014



Region :	Alentejo
Producer :	Quinta do Mouro
Bottles Size :	75cl
Grape variety :	45% Aragonez, 35% Alicante Bouschet, 10% Touriga Nacional, 10% Cabernet Sauvignon
Drinking window :	2020-2030
Alc. :	14,00%
Vinification :	Cold pre-fermentation maceration with foot crushing for 2 days. Fermentation in stainless steel vats with temperature control, long maceration after fermentation. Pressing in vertical press.
Ripening :	14 months in 300-litre French and Portuguese oak barrels, 50% of which are new.

A former dentist, Miguel Louro bought Quinta Do Mouro, north of the town of Estremoz, in 1979. In the 1980s, he re-established the vineyard surrounding the property. The first vintage of Quinta do Mouro came out in 1994, it has since become one of the main references in Alentejo and is assisted today by his sons Luis and Miguel. The estate is now 30 hectares in size, and is situated at an altitude of 400 metres on a soil of clay and rock (marble and schist). Miguel has a very traditional vision of wine production and therefore limits his use of modern technology. It often seems that it is at Quinta do Mouro that the best juice comes out of the press. All wines are aged for at least one year in oak barrels and the best vintages are then aged for at least 3 years in the bottle.

It is a wine of great aromatic complexity. On the palate, it is full-bodied, with good structure, an excellent balance of very pure fruit and more vegetal notes, and above all very fresh, something hardly found in Alentejo.

€ 34,32