



Quinta do Mouro branco 2021 Vinha da Gafaria

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. Bright citrous colour. Delicate aroma, with floral and slightly vegetable notes, and very defined white pulp fruit, partnered with a mineral suggestion of wet stone. In the tasting it is surprisingly structured, with a high medium-palate volume, mineral and fresh, finishing long and truly persistent, with a well noted acidity. First edition made from the Vinha da Gafaria vineyard.

Producer	Quinta do Mouro
Region	Alentejo
Volume	75.0 cl.
Grape Variety	Arinto, Roupeiro, Rabo D'Ovelha
Drinking window	2025-2032
Alc.	12.5%
Vinificatie	Fermentation takes place in stainless steel tanks. Towards the end of fermentation, the wine is transferred to wooden barrels.
Rijping	9 months in Portuguese oak barrels

36.00 €