

Vinha do Mouro Reserva 2020

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. The "smallest" member of the Quinta do Mouro family was originally intended to house the grapes from the estate's youngest plantings. The vines planted around 2000 didn't immediately produce wines with the same depth as the oldest plots at Quinta do Mouro. But now, those "young" vines are also over 20 years old. So, Miguel Louro decided it was time to upgrade Vinha do Mouro, and he promoted the 2020 to "Reserva." This wine is increasingly displaying the characteristics of its older sibling and is establishing itself as a worthy "second wine" from Quinta do Mouro. You get a lot for your money here. This is a wonderfully full-bodied, powerful red wine that, thanks to its extended bottle aging, displays harmonious tannins and beautiful layers.

Producer	Quinta do Mouro
Region	Alentejo
Volume	75.0 cl.
Grape Variety	30% Aragonez, 45% Trincadeira, 15% Alicante Bouschet, 10% Cabernet Sauvignon
Drinking window	2025-2030
Alc.	14.0%
Vinificatie	Total de-stemming with crushing. Cold pre-fermentation maceration for 3 days. Fermentation in stainless steel tanks at a temperature of 24/26°C.



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Rijping	15% of the wine ages in new oak for 12 months, the rest in stainless steel
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13.38 €