



## Zagalos branco 2022

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 nose is intense, with notes of ripe stone fruit, floral and molasses, all wrapped in an oxidative character. The palate is structured, voluminous, fresh and intense.

|                 |   |
|-----------------|---|
| Producer        | Quinta do Mouro   |
| Region          | Alentejo  |
| Volume          | 75.0 cl.  |
| Grape Variety   | 50% Alvarinho, 30% Arinto, 10% Gouveio and 10% Verdelho.  |
| Drinking window | 2025-2028   |
| Alc.            | 12.0%   |
| Vinificatie     | Macération péliculaire durant 8 heures. Fermentation dans des cuves inox et dans des fûts de chêne français usagés.<br>"Batonnage pendant 6 semaines. |
| Rijping         | 4 months in used french oak barrels of 300L   |

18.90 €