



Zagalos 2017

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 develops intense aromas of ripe red and black fruits and spicy notes. The palate is voluminous and complex, the tannins are round and the acidity gives a long and fresh finish.

Producer	Quinta do Mouro
Region	Alentejo
Volume	75.0 cl.
Grape Variety	50% Trincadeira, 30% Aragonez, 10% Alicante Bouschet and 10% Cabernet Sauvignon.
Drinking window	2022-2027
Alc.	14.0%
Vinificatie	Fermentation in small stainless steel vats with temperature control between 25°C - 27°C, long maceration, pressing in a vertical press.
Rijping	12 months in 300 litre used French and Portuguese oak barrels.

20.81 €