



Vinha do Mouro Magnum 2018

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 offers a beautiful aromatic complexity, with notes of fresh red and black fruits, complemented by spicy, vegetal and slightly woody notes. On the palate, the wine is structured, with fine tannins, a well-integrated acidity that brings a nice freshness, the finish is persistent.

Producer	Quinta do Mouro
Region	Alentejo
Volume	150.0 cl.
Grape Variety	30% Aragonez, 45% Trincadeira, 15% Alicante Bouschet, 10% Cabernet Sauvignon
Drinking window	2024-2029
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.
Rijping	in stainless steel

32.07 €