

Quinta do Mouro

Tinto 2007



Quinta do Mouro is a small family estate located in Estremoz, in the heart of what is considered the best terroir in the Alentejo.

Miguel Louro is a dentist by profession, with a passion for agriculture. He planted six hectares of vineyards in 1989 with the red grape

varieties Aragonez, Trincadeira, Alicante Bouschet, Cabernet Sauvignon, and Castelão. The first wines were vinified at a local family's winery. The first release was Quinta do Mouro 1994 which rapidly became one of the principle references for the whole region.

Currently the estate has 27 hectares of vineyards planted mostly on schist soils. Miguel transmitted his passion to his son Louis, who is now the winemaker. The main grapes planted are local varietals; Aragonez, Trincadeira, Touriga Nacional and Alicante Bouschet. The property also has 3 international varietals planted; Cabernet Sauvignon, Merlot, and Petit Syrah. Wines are made only from low yielding estate vineyards (average yields 5000kg/ha or 35hl/ha).

Appellation: Vinho Regional Alentejano

Climate: Mediterranean continental, hot days and cool nights during maturation

Grape varietals: 45% Aragonez - 30% Alicante Bouschet - 15% Touriga Nacional - 10% Cabernet Sauvignon

Soil: Schist

Harvest: The grapes are hand harvested and transported to the winery in boxes of 20 kg.

Vinification: Partial destemming. Grapes are crushed by feet in open tanks for two days in cold soaking. Fermentation in stainless steel tanks with temperature control. Pressed in a vertical hydraulic press. Wines are aged for 14 months in 300L French and Portuguese oak barrel, 50% new oak.

Alcohol content: 14%

Tasting Notes: 94 Points "The 2007 Tinto, the winery's flagship, is a big, big winner. Primarily Aragonez and Alicante Bouschet, with some Touriga Nacional and Cabernet Sauvignon, it is piercing and pointed, precise and focused, with a concentrated mid-palate yet the acidity to allow the wine to seem lively, not dense or ponderous. This should age beautifully and develop considerable complexity. This has not yet begun to show everything that it has, but it has enormous potential. Drink 2013-2027." *Wine Advocate Dec 2011*

