



Mouchão Tonel N^o3-4 2013

COUNTRY Portugal

CERTIFICATION DOC Alentejo

RED VARIETAL

Alicante Bouschet (100%)

BOTTLE TYPE Burgundy 750ml

PACK FORMATS

Natural wood containing 3 x 750ml bottles

Natural wood containing 1 x 1500ml bottle

Natural wood containing 1 x 3000ml bottle
(the 6-bottle carton format by request)

BOTTLES PRODUCED (10,000L)

11,800 Bottles

525 Magnums

100 Double Magnums

ALCOHOL

14.5%

TOTAL ACIDITY

6.40 g/l

pH

3.42

RESIDUAL SUGAR

2.6 g/l

BATCH NUMBER

L 0217

BAR CODE

560 9655 162139

WINEMAKING

At Mouchão we vinify in open stone troughs (lagares) without separating stems, making timing especially critical, as we seek to find a delicate balance between sugars, acids, overall phenological maturity (aromas, colour, tannins, etc) as well as stalk lignification.

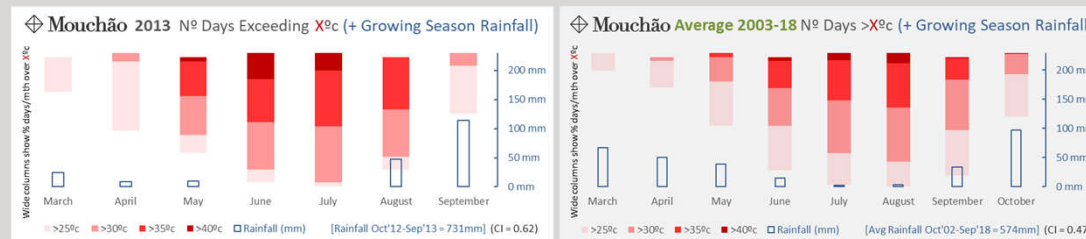
Produced only in years when optimum ripening conditions are attained, these prized grapes are foot-trodden and fermented for 4-6 days and racked straight into two 5,000L tonels (N^{os} 3 and 4), the winemaker's choice for holding the year's best Alicante Bouschets. The wine remains there for a minimum of three years and is matured for a further two in bottle.

VITICULTURE

Responsible husbandry and care in the vineyard is critical to achieving the best Mouchão fruit and sustaining our healthy bee population. **Alicante Bouschet** grapes are sourced exclusively from the well-drained, alluvial loams of the Carrapatos vineyard - 25 years old at harvest. Average yields for this vineyard are 4.03t/Ha since 2010.

2013 GROWING SEASON

Following good winter rainfall (730mm) the **2013** growing season was marked by a warm dry spring and record summer heat. Heavy September rains (shown below) fell after the harvest was over:



TASTING NOTES

Complex spices and minty freshness displayed by this wine continues to surprise even us, given the extreme growing temperatures. Intense garnet colour and aromas of black fruit, Indian ink, pencil lead, black olives, mint and spices. Its structured, exuberant tannins help guarantee its longevity. Despite its considerable ageing potential, it is showing beautifully in its youth.

Like our flagship Mouchão, the Mouchão Tonel N^o 3-4 is emblematic of what **Alicante Bouschet** can achieve under perfect Mouchão growing conditions.

SERVING SUGGESTIONS

Decant or open 12 to 24 hours beforehand, particularly before 2035. Serve at 15-19°C as an accompaniment to roast meat or game. Likely to continue improving for decades to come.

Estate Grown and Estate Bottled at:

Vinhos da Cavaca Dourada, SA

Herdade do Mouchão

7470-158 Casa Branca Portugal

GEO 38^o 55' 18" 7^o 48' 32" ELEV 200-225m

