



# Dom Rafael Tinto 2016

COUNTRY Portugal

CERTIFICATION DOC Alentejo

**RED VARIETAL BLEND**

Aragonêz (30%)  
Trincadeira (30%)  
Castelão (30%)  
Alicante Bouschet (10%)

BOTTLE TYPE Bordeaux 750ml

**PACK FORMATS**

Carton box containing 6 x 750ml bottles  
Carton box containing 12 x 750ml bottles  
(the latter by request)

BOTTLES PRODUCED (41,000L)

53,000 Bottles  
755 Magnums

ALCOHOL 14.5%  
TOTAL ACIDITY 5.9 g/l

pH 3.61  
RESIDUAL SUGAR 0.8 g/l

BATCH NUMBER L 0119  
BAR CODE 560 9655 122164

Estate Grown and Estate Bottled at:  
Vinhos da Cavaca Dourada, SA  
Herdade do Mouchão  
7470-158 Casa Branca Portugal  
GEO 38° 55' 18" 7° 48' 32" ELEV 200-225m

## WINEMAKING

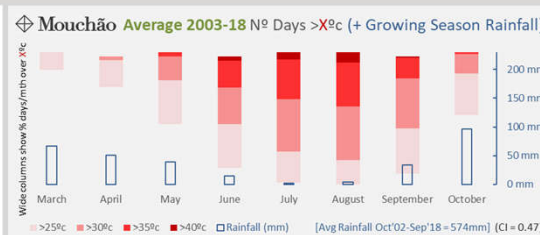
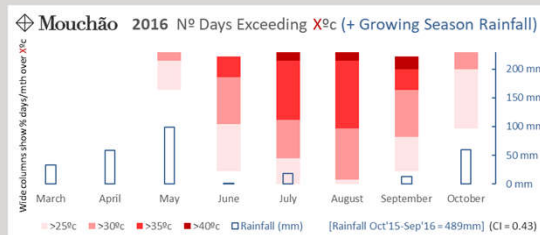
At Mouchão we vinify all our red wines in open stone troughs (lagares). Whole bunches, including stems, are included in the maceration process making harvest timing especially critical. The hand-picked bunches are foot-trodden twice daily and allowed to ferment for roughly 4-6 days. The young fermented wine undergoes malo-lactic fermentation in the autumn, in large wooden tonéis (5.000L vats) and in small new (or used) oak barriques (up to 25% of the final blend). It is racked off its coarse lees in mid-winter and then remains undisturbed for a further 12-15 months. Once bottled, the wine is matured for a further 6-9 months before being released.

## VITICULTURE

Responsible husbandry and care in the vineyard is critical to harvesting the best Mouchão fruit and sustaining our healthy bee population. **Aragonêz, Trincadeira, Castelão & Alicante Bouschet** from well-drained alluvial loams (Adega, Ponte das Canas, Várzea Estreita and Carrapetos vineyards), Mediterranean red loams underlain with 'calico' chalk (Dourada) or 'skeletal' flintstone clay loams (Barragem and Mouchão Velho vineyards) – all averaging >20 years old at harvest.

## 2016 GROWING SEASON

Following a second consecutive dry winter, mid to end of season growing temperatures were unrelenting and the harvest arrived some 10 days early:



Diligent winemaking ensured that quality expectations were exceeded, resulting in one of the best Dom Rafael blends of recent years.

## TASTING NOTES

Youthful but with hints of mature, dark, plummier tones. Mild dark chocolate with spicy peppermint undertones; complex fatness from limited aging in new and used wood. This Dom Rafael is soft, delicately fruity, lightly textured, fresh and shows a wonderfully persistent finish.

## SERVING SUGGESTIONS

Delicious with most meats, especially veal and lamb, but also with Portugal's famed bacalhau.

