



Dom Rafael Red 2019

COUNTRY Portugal

CERTIFICATION DOC Alentejo

RED VARIETAL BLEND

Aragonêz (33%)
Trincadeira (33%)
Castelão (30%)
Alicante Bouschet (4%)

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 (38,900L)

50,350 Bottles
750 Magnums

ALCOHOL	TOTAL ACIDITY
14.0%	6.36 g/l
pH	RESIDUAL SUGAR
3.44	1.38 g/l
BATCH NUMBER	BAR CODE
L 0262	560 9655 122188

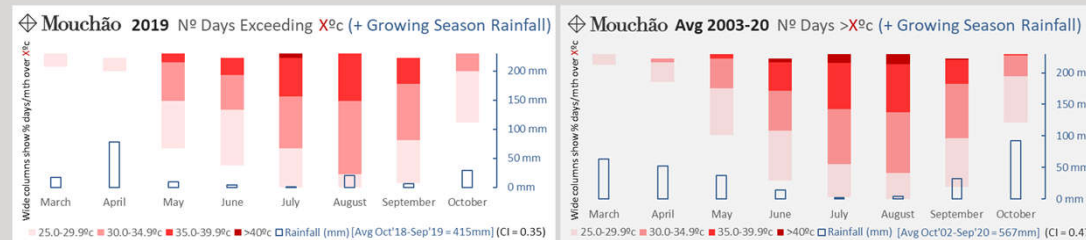
WINEMAKING

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 'caliço' chalk (Dourada) or 'skeletal' flintstone clay loams (Barragem and Mouchão Velho vineyards) – all averaging >20 years old at harvest.

2019 GROWING SEASON



Diligent winemaking ensured that quality expectations were exceeded in 2019, 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 fattiness from limited aging in new and used wood. This Dom Rafael 2019 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.

Estate Grown and Estate Bottled at:
Mouchão e Cavaca Dourada, SA
Herdade do Mouchão
7470-158 Casa Branca Portugal

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

