

# “Mouchão” 2012 | DOC Alentejo



Mouchão

## GRAPE VARIETIES

Alicante Bouschet (over 70%), Trincadeira.

## PRODUCTION METHOD

Each grape variety is harvested separately as it reaches maturity. After being hand-picked the grapes are immediately transported in 20 kg boxes to the winery, foot-trodden in stone tanks and allowed to ferment for about a week. No destalking takes place. The wine is run off into large wooden vats where it stays for two to three years, after which it is matured for a further two to three years in bottle before release.

## CLIMATE

Mediterranean with cold winters, rainfall concentrated between October to February (with an average annual rainfall of 700mm) and hot summers with temperatures reading 40°C at the time of maturation.

## SOIL

A mediterranean mix of clay and sand; poor to average quality.

## TASTING NOTES

A wine with an intense garnet colour and aromas of black fruit jams, ripe olives, mint and spices. Its structure is distinct, possessing a clear freshness and a set of solid and exuberant tannins that guarantee its longevity.

## SERVING SUGGESTIONS

At a temperature of 17°C as an accompaniment to roast dishes, spicy food and game.

## TECHNICAL INFORMATION

**Total acidity:** 6.10 g/L | **pH:** 3.50 | **Residual Sugar:** 0,7 g/L | **Acohol:** 14.5% | **Bottles 75cl:** 31.250

