

COUNTRY Portugal

CERTIFICATION DOC Alentejo

RED VARIETAL BLEND

Alicante Bouschet (80-90%)

Trincadeira (10-20%)

BOTTLE TYPE Burgundy 750ml

PACK FORMATS

Carton box containing 6 x 750ml bottles

Natural wood containing 3 x 750ml bottles

Natural wood containing 1 x 1500ml bottle

Natural wood containing 1 x 3000ml bottle
(the 3-bottle format by request)

BOTTLES PRODUCED (37,800L)

49,000 Bottles

525 Magnums

100 Double Magnums

ALCOHOL 14.0%
TOTAL ACIDITY 7.10 g/l

pH 3.31
RESIDUAL SUGAR 1.7 g/l

BATCH NUMBER L 0317
BAR CODE 560 9655 142124

WINEMAKING

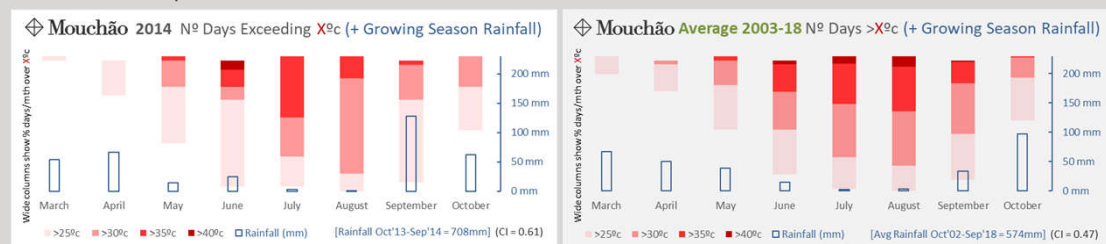
At Mouchão we vinify ALL our red wines in open stone troughs (lagares). Whole bunches, including stems, are included in the maceration process making harvest timing especially critical. The hand-picked bunches are foot-trodden twice daily and allowed to ferment for roughly 4-6 days. The young fermented wine undergoes malo-lactic fermentation in the autumn, in large wooden tonéis (5.000L vats). It is racked off its coarse lees in mid-winter and then remains undisturbed for a further 3 years. Once bottled, the wine is matured for a further 24-36 months before being released.

VITICULTURE

Responsible husbandry and care in the vineyard is critical to achieving the best Mouchão fruit and sustaining our healthy bee population. Vineyard plots and varieties are harvested separately. **Alicante Bouschet** and **Trincadeira** were sourced from 25 year old vines grown on the well-drained, alluvial loams of the Carrapatos vineyard. Since 2010, yields for this vineyard block have averaged a meagre 4.03t/Ha, contributing significantly to concentration, overall quality and expression. A riper, plummier **Alicante Bouschet** is often included from the Mediterranean red loams (underlain with chalk) of the Dourada Vineyard (17 years old at harvest).

2014 GROWING SEASON

After good winter rainfall (708mm), 2014 was marked by a mild end to the growing season and a very wet harvest (from the 2nd week in September). The best Carrapatos **Alicante Bouschet** fruit, which makes up the backbone of this Mouchão 2014, was harvested before the onset of the rain :



TASTING NOTES

Intense garnet colour and aromas of spicy black fruit, plum jam, ripe olives with the underlying Mouchão stemmy-minty hallmark. Wonderfully fresh and structured yet balanced and with exuberant tannins that guarantee its longevity. Despite its considerable ageing potential, it is showing beautifully in its youth.

SERVING SUGGESTIONS

Decant or open 12 to 24 hours beforehand particularly before 2030. Consume at roughly 17°C as an accompaniment to roast meat or game.

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

