



# Mouchão 2015

**COUNTRY** Portugal

**CERTIFICATION** DOC Alentejo

**RED VARIETAL**

Alicante Bouschet (85%)  
[Trincadeira (15%)]

**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** (29,348L)

37,680- Bottles  
525 Magnums  
100 Double Magnums

**ALCOHOL**

14.5%

**TOTAL ACIDITY**

6.60 g/l

**pH**

3.42

**RESIDUAL SUGAR**

0.70 g/l

**BATCH NUMBER**

L 0318

**BAR CODE**

560 9655 142155

## WINEMAKING

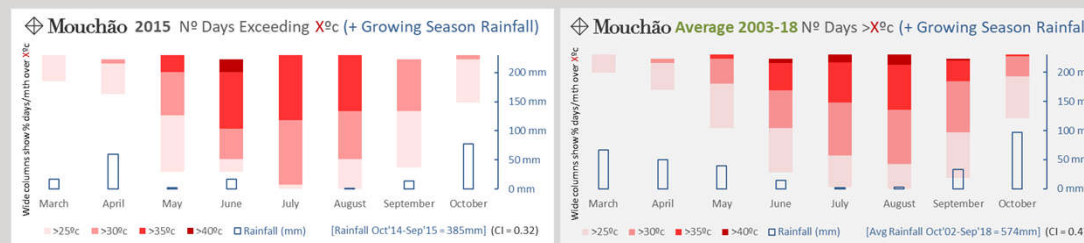
At Mouchão we vinify ALL our red wines in open stone troughs (lagares). Whole bunches, including stems, are included in the maceration process making harvest timing especially critical. The hand-picked bunches are foot-trodden twice daily and allowed to ferment for roughly 4-6 days. The young fermented 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 27 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 'caliço' chalk) of the Dourada Vineyard (19 years old at harvest).

## 2015 GROWING SEASON

The first of a sequence of drought years with negligible winter rainfall but, excepting the heat in June and July, the growing season was faultless. Harvest conditions were close to perfect:



## 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:  
Mouchão e Cavaca Dourada, SA  
Herdade do Mouchão  
7470-158 Casa Branca Portugal

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

