



Mouchão Early-Bottled Dessert 2015

COUNTRY Portugal

CERTIFICATION DOC Alentejo

FORTIFIED RED VARIETAL BLEND

Alicante Bouschet (85%)

Touriga Nacional (15%)

BOTTLE TYPE Saver Glass *Vintage Douro*
'Iloise 2' 750ml

PACK FORMATS

Natural wood containing 1 x 750ml bottles

BOTTLES PRODUCED (2,400L)

3,200 Bottles

ALCOHOL TOTAL ACIDITY

21.0% 5.89 g/l

pH RESIDUAL SUGAR

3.12 110 g/l

BATCH NUMBER BAR CODE

L 0418 560 9655 402150

WINEMAKING

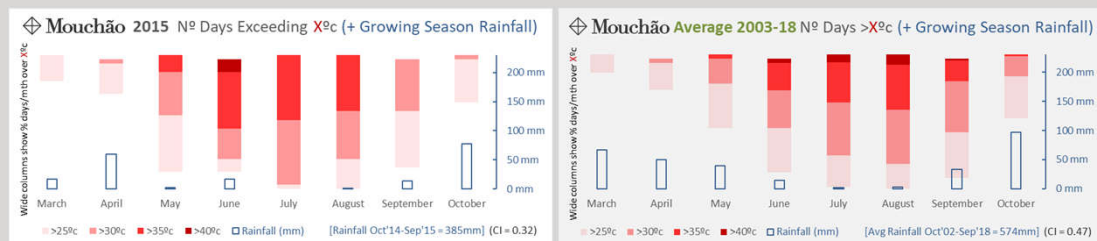
Fortified wine has been produced at Mouchão since at least 1901, using traditional winemaking techniques. Hand harvested and foot-trodden in open "lagares" from a selection of the best Alicante Bouschet (85%) and Touriga Nacional (15%) grapes. Cold-soaked for 24 hours and trodden frequently during fermentation. At optimal Baumé (sweetness) and with development of secondary aromas and desired flavour traits, fermentation is interrupted using the very best neutral spirit. This Mouchão Early-Bottled was left to mature for 30 months in old sweetened port pipes, before being bottled 'for the long haul'. Released only every 4-5 years under optimal growing conditions for the production of this iconic "Sobremesa-Dessert".

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** exclusively from our oldest vineyard the Vinha dos Carrapatos, on well-drained alluvial loams – 27 years old at harvest. Since 2010, yields for this vineyard block have averaged a meagre 4.03t/Ha, contributing significantly to concentration. Our best **Touriga Nacional** was sourced from the tiny twenty year old Adega vineyard.

2015 GROWING SEASON

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



TASTING NOTES

Deep black fruit, combined with a minty eucalyptus freshness. Complex, full, rich, intense, spicy, with warm notes of cocoa, black fruit on the palate. Whilst **Alicante Bouschet** provides the needed structure and backbone, the **Touriga Nacional** provided the aromatic component in the blend.

SERVING SUGGESTIONS

Decant or open 2 to 6 hours beforehand. Serve chilled at 12-14°C accompanying Stilton or local ripe sheep's cheese, almond or pecan tart, chocolate mousse, or strawberries and cream.

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

