



Mouchão Tonel-Aged Dessert 2013

COUNTRY Portugal

CERTIFICATION DOC Alentejo

FORTIFIED RED VARIETAL
Alicante Bouschet (100%)

BOTTLE TYPE Bruni Storico Etrusco 750ml

PACK FORMATS
Carton box containing 6 x 750ml bottles
(Alternatives may be available on request)

BOTTLES PRODUCED (3,400L)
4,500 Bottles

| | |
|---------|----------------|
| ALCOHOL | TOTAL ACIDITY |
| 20.0% | 4.62 g/l |
| pH | RESIDUAL SUGAR |
| 3.48 | 135 g/l |

| | |
|--------------|-----------------|
| BATCH NUMBER | BAR CODE |
| L 0119 | 560 9655 000967 |

WINEMAKING

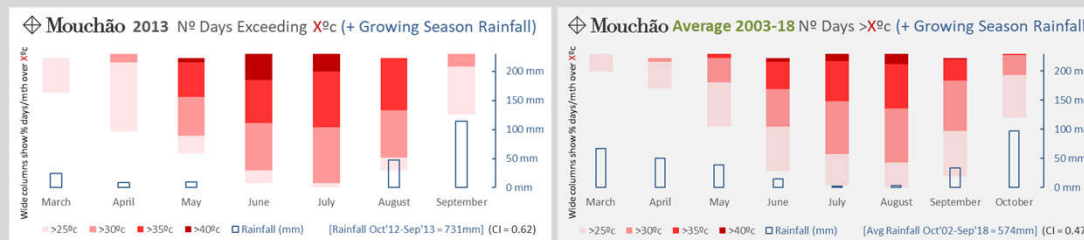
This fortified wine has been produced at Mouchão since the winery was built in 1901. The best **Alicante Bouschet** fruit is hand-harvested and foot-trodden in traditional open troughs (or "lagares"). Crushed grapes are gently macerated prior to and throughout the fermentation process. When the desired alcohol content is reached and once the aromatic and extractive objectives have been achieved, clean spirit (a form of purified brandy) is added to arrest the fermentation, thereby maintaining a certain level of sweetness whilst boosting the alcohol content to around 20% Vol. This fortified Dessert wine is matured for a total of five years in an old 2,200L tonel (already sweetened from decades of use).

VITICULTURE

Responsible husbandry and care in the vineyard is critical to achieving the best Mouchão fruit and sustaining our healthy bee population. Produced exclusively from the blackest of red grapes, the **Alicante Bouschet** sourced from the Carrapatos vineyard – 25 years old at harvest – on well-drained alluvial loams. Since 2010, yields for this vineyard block have averaged a meagre 4.03t/Ha, contributing significantly to quality and concentration.

2013 GROWING SEASON

Following good winter rainfall (730mm), the **2013** growing season was marked by a warm dry spring and **record summer heat**. September rains (shown below) fell just days after the Carrapatos vineyard was harvested:



TASTING NOTES

Complex dark fruit, spicy with nutty black chocolate. Its warm notes of cocoa, tobacco and black fruit are finely balanced with fresh tones of mint and local eucalyptus.

SERVING SUGGESTIONS

Decant or open 2 to 12 hours beforehand. Serve chilled at 12-14°C, accompanying local ripe sheep's cheese, almond or pecan tart, chocolate mousse or dark bitter chocolate. Delicious with red fruit.

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

