Mouchão

Ponte Tinto 2015

COUNTRY Portugal

CERTIFICATION DOC Alentejo

RED VARIETAL BLEND
Touriga Franca (33%)
Touriga Nacional (33%)
Syrah (33%)

BOTTLE TYPE Burgundy 750ml

PACK FORMATS
Carton box containing **6** x 750ml bottles
Natural wood containing **3** x 750ml bottles
(the latter by request)

BOTTLES PRODUCED (16,500L)
22,000 Bottles

ALCOHOL	TOTAL ACIDITY
14.0%	6.40 g/l
pH	RESIDUAL SUGAR
3.50	0.6 g/l
BATCH NUMBER	BAR CODE
L 0118	560 9655 132156

Estate Grown and Estate Bottled at:
Vinhos da Cavaca Dourada, SA
Herdade do Mouchão
7470-158 Casa Branca Portugal

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

WINEMAKING

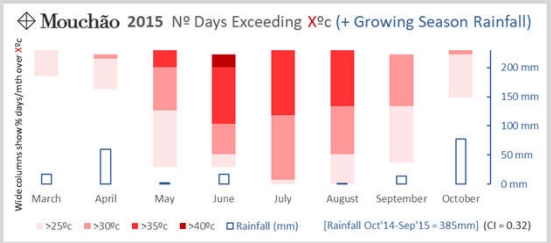
At Mouchão we vinify in open stone troughs (lagares) without separating stems, making timing especially critical, as we need to find a delicate balance between sugars, acids, overall phenological maturity (aromas, colour, tannins, etc) as well as stalk lignification. Whole bunches are hand-picked and transported in 20 kg boxes to the winery, where they are foot-trodden and allowed to ferment for roughly 5-7 days. In 2015, tannins, colour and stem maturity were close to perfect. The fermented wine underwent malo-lactic fermentation in large wooden tonéis (5.000L vats). Racked in mid-winter, the wine remained undisturbed for a further three years. Once bottled, it was matured in our cellars for a further 10 months before being released.

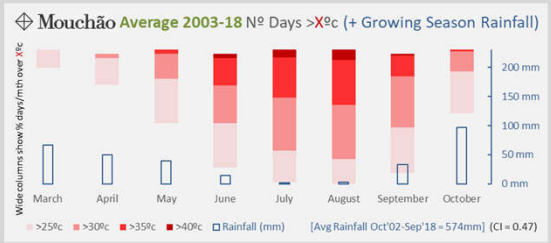
VITICULTURE

Responsible husbandry and care in the vineyard is critical to achieving the best Mouchão fruit and sustaining our healthy bee population. Well-drained alluvial soils mixed with red Mediterranean loams (Adega and Ponte das Canas vineyards), averaging some 14 years at harvest. Vineyard plots and varieties are harvested separately. A complex and 'full' **Touriga Franca** was sourced from the 11-year old Ponte das Canas vineyard. The fragrant **Touriga Nacional** and the meaty **Syrah** were both sourced from the 15-year old Vinha da Adega (between the winery and the Almadafe creek).

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

Intense garnet colour and aromas of black fruit, plum jam, raw tobacco leaf, mint, spices with hints of Touriga Nacional 'florality'. Beautifully balanced and rich, possessing surprising freshness and structured, exuberant tannins that will help guarantee its longevity. Despite its considerable ageing potential, Ponte 2015 is showing beautifully in its youth.

SERVING SUGGESTIONS

Decant or open 12 to 24 hours beforehand, particularly before 2030. Consume at roughly 17ºc, as an accompaniment to roasts or game.