

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 (11,270L)
15,026 Bottles

ALCOHOL 15.5%
TOTAL ACIDITY 6.40 g/l

pH 3.484
RESIDUAL SUGAR 1.90 g/l

BATCH NUMBER L 0120
BAR CODE 560 9655 132170

WINEMAKING

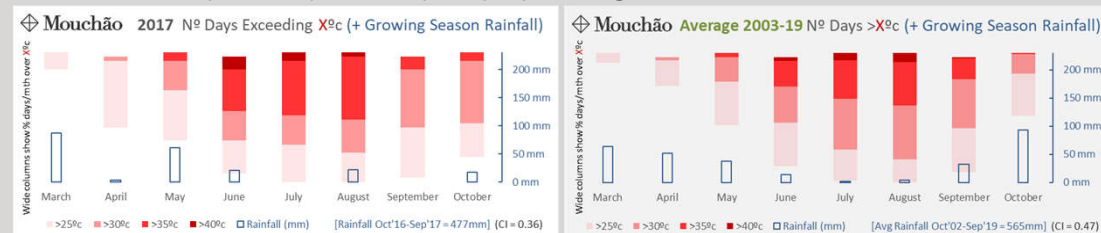
At Mouchão we vinify in open stone troughs (lagares) without separating stems, making timing especially critical, as we need to find a delicate balance between sugars, acids, overall phenological maturity (aromas, colour, tannins, etc) as well as stalk lignification. Whole bunches are hand-picked and 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).

2017 GROWING SEASON

A somewhat interrupted vintage, with some climate-induced maturation differences between varieties (all the Syrah was picked very early, by 21st August):



Though relatively high in alcohol, the 2017s are exceptionally well balanced, their structure, freshness and firm acidity being a signature of the terroir in Mouchão's valley floor.

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 2017 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 roasts 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

