

COUNTRY Portugal

CERTIFICATION DOC Alentejo

WHITE VARIETAL BLEND

Antão Vaz (50%)  
Arinto (50%)

BOTTLE TYPE Bordeaux 750ml

PACK FORMATS

Carton box containing 6 x 750ml bottles  
Carton box containing 12 x 750ml bottles  
(the latter by request)

BOTTLES PRODUCED (11,265L)  
15,020 Bottles

ALCOHOL 13.0% TOTAL ACIDITY 7.00 g/l

pH 3.12 RESIDUAL SUGAR 0.3 g/l

BATCH NUMBER L 0120 BAR CODE 560 9655 112196

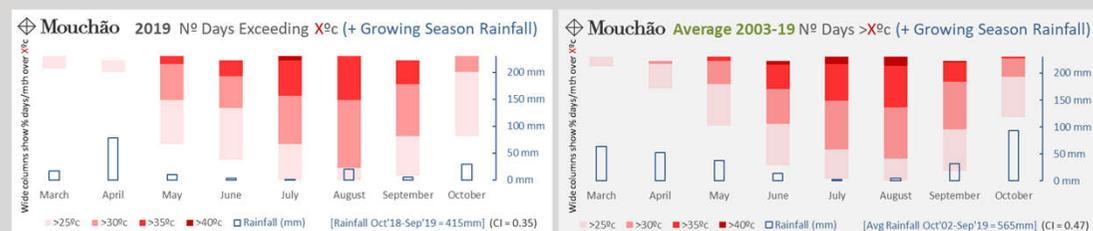
## WINEMAKING

Hand-picked and cold-fermented in stainless steel vats at around 15°C for 2-4 weeks. After its first racking, the new wine is left on its fine lees for 5-6 months before bottling, providing the wine with some generous mouth-fill. The cold fermentation temperatures are largely responsible for the fresh tropical fruit 'secondary' aromas whilst still young. Arinto provides the citric freshness, whilst the Antão Vaz is known for its 'volume', fruit and character. Fernão Pires needs to be harvested before phenological ripeness (at 11-12° Bé), to avoid overly-rich characters. The result is firm, delicate and lightly fragrant. Lightly filtered and bottled in March 2020.

## VITICULTURE

Responsible husbandry and care in the vineyard is critical to harvesting the best Mouchão fruit and sustaining our healthy bee population. Vineyard plots and varieties are harvested separately. **Arinto** and **Antão Vaz** ripen at roughly the same time a week to ten days after **Fernão Pires** (less than 10% of the blend). Well-drained alluvial loam (Zê Rovisco vineyard – 13 years old at harvest) or 'skeletal', flintstone clay loam (Barragem vineyard – 24 years old at harvest). The larger Barragem vineyard lies on the shallow banks of the 50-year-old Mouchão reservoir, providing a freshness, complexity and concentration common to few whites in the region.

## 2019 GROWING SEASON



Despite the dry winter and a very hot summer, 2019 shows astounding crispness and complexity.

## TASTING NOTES

Exquisitely fresh, yet full in the mouth. Clean, malic-citrus with lively, complexing, green aromas. Sourced from relatively old vineyards, this distinctive white is uncharacteristically concentrated yet elegant with vibrant ripe fruit and delicately crisp on the palate.

## SERVING SUGGESTIONS

Serve at 10°C on its own or accompanied by Portugal's world famous seafood or petiscos (such as Galega olives, cheeses, smoked or paprika chouriço and other local charcuterie).

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

