



LOUCA 2021

VINHO REGIONAL ALENTEJANO

Climate: Continental Mediterranean.
Warm and dry days with large daily temperature amplitude.

Soils: Limestone and schist.

Grape Varieties: Esgana Cão

Winemaking: This wine is the result of fermentations from three different harvests, 2019, 2020 and 2021. One of them with skin maceration and the others with 5 days of tanning, always with temperature control. Fermentation in used barrels.

Ageing: 9 months in 600L French Oak Barrels (old barrels).

Winemaker: Inês Capão

Production: 1050 bottles

Chemical Analysis:

Alcohol: 12%

pH: 3,22

Total Acidity: 6,6 g/L

Reducing Sugars: 0,4 g/L

Producer: Luís Louro
Monte Branco, 7100-145 Estremoz

Wine Reviews:

93 pts. Robert Parker

18,5 pts. Grandes Escolhas