



LOUCA 2017

VINHO REGIONAL ALENTEJANO

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

Soils: Schist and Calcareous.

Grape Varieties: 85% Alicante Bouschet,
15% Trincadeira.

Winemaking Process: Hand harvesting.
Total de-stemming. Fermentation in BIN's
with foot trodden and temperature control.

Aging: 16 months in 500L French Oak Barrels
(70% news).

Tasting Notes: It presents an intense nose of
fruit and spices. In the mouth it is fresh and
elegant, with a vibrant acidity that gives it an
enormous finish. It is a surprising wine with
excellent ageing potential.

Winemaker: Luís Louro

Production: 1390 garrafas

Chemical Analysis:

Alcohol: 13,5%

pH: 3,24

Total Acidity: 6,3 g/L

Reducing Sugars: 0,7 g/L

Producer: Luís Louro

Monte Branco, 7100-145 Estremoz