



LOUCA 2015

VINHO REGIONAL ALENTEJANO

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

Soils: Schist and calcareous.

Grape Varieties: Aragonez, Alicante Bouschet and Trincadeira.

Winemaking Process: Manual harvest. Total destemming, co-fermentation in BIN's with foot treading and temperature control at 23°C.

Tasting Notes: It is a very aromatic and unique wine. In the mouth it is fresh and elegant, with good aromas of ripe fruit. Very challenging and with good ageing potential.

Aging: 15 months in 300L French oak barrels (barrels with 2/3 years).

Winemaker: Inês Capão

Production: 1100 bottles

Chemical Analysis:

Alcohol: 14,5%

pH: 3,38

Total Acidity: 5,9/L

Reducing Sugars: 0,7 g/L

Producer: Luís Louro
Monte Branco, 7100-145 Estremoz