

# Castelão 2021

VINHO DOC ALENTEJANO

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

**Soils:** Limestone

**Grape Varieties:** Castelão

**Winemaking:** Manual harvesting. Total destemming. Cold pre-fermentation maceration for 2 days. Fermentation in stainless steel vats with temperature control at 26/27°C.

**Stage:** 12 months in 300 litre French oak barrels (old, over 10 years old).

**Winemakers:** Luís Louro e Inês Capão

**Bottles Produced:** 1.100 garrafas

**Analysis:**

Alcohol: 14%

pH: 3,49

Total Acidity: 4,8 g/L

Reducing Sugars: 0,3 g/L

**Producer:** Luís Louro

Monte Branco, 7100-145 ESTREMOZ

**Wine Reviews:**

92 pts. Robert Parker

17,5 pts. Grandes Escolhas

