



LOUCA 2017

VINHO REGIONAL ALENTEJANO

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

Soils: Schist and calcareous.

Grape Varieties: Arinto and Roupeiro.

Winemaking Process: 3 different fermentations in Barrels. Two of Arinto and one of Arinto and Roupeiro with skin contact for 8 days.

Aging: 12 months in 600L French Oak Barrels (barrels with 1 and 2 years).

Tasting Notes: It has a straw yellow colour and a deep, complex and mineral nose. It is a wine of contrasts, textured in the mouth but with great freshness and lightness. Long finish and great ageing potential.

Winemaker: Inês Capão

Production: 1900 bottles

Chemical Analysis:

Alcohol: 12%

pH: 3,12

Total Acidity: 7,1 g/L

Reducing Sugars: 0,7 g/L

Producer: Luís Louro

Monte Branco, 7100-145 Estremoz

7100-145 Estremoz • PORTUGAL
Tel.: +351 268 098 077 • info@adegamontebranco.com • www.adegamontebranco.com

enoturismo@adegamontebranco.com
+351 910 218 581