



LOUCA 2017

VINHO REGIONAL ALENTEJANO

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

Soils: Calcareous.

Grape Varieties: Alicante Bouschet, Aragonez and Touriga Nacional.

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

Aging: 12 months in 300L French Oak Barrels (67% news).

Tasting Notes: It presents a strong colour and intense nose, being a wine of contrasts. Its strong tannins, high acidity and freshness contrast with the delicacy of its floral aromas. It is a volumous wine, with spicy notes and elegant fruit. It has good ageing potential.

Winemaker: Luís Louro

Production: 1050 garrafas

Chemical Analysis:

Alcohol: 14%

pH: 3,30

Total Acidity: 6,4 g/L

Reducing Sugars: 0,5 g/L

Producer: Luís Louro

Monte Branco, 7100-145 Estremoz