



LOUCA 2021

VINHO REGIONAL ALENTEJANO

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

Soils: Limestone.

Grape Varieties: Castelão and Trincadeira.

Winemaking Process: This wine is a blend of 2020 and 2021 vintages. Manual harvest, 24 hours maceration with foot trodden and fermentation in 600L Used barrel without the skins.

Aging: 12 months in 600L French Oak Barrels.

Winemaker: Luís Louro

Production: 1050 garrafas

Chemical Analysis:

Alcohol: 12.5%

pH: 3,43

Total Acidity: 5,6 g/L

Reducing Sugars: 0,6 g/L

Produtor: Luís Louro

Monte Branco, 7100-145 Estremoz

Wine Reviews:

95 pts. Robert Parker

18pts. Grandes Escolhas