

# Mouchão Tonel Aged Dessert Wine Red 2013 DOC Alentejo



Mouchão

**GRAPE VARIETIES:** Alicante Bouschet

## PRODUCTION METHOD

This fortified wine was produced at the original winery built in 1901, using the old winemaking techniques such as the hand harvest and foot-treading in the traditional open “lagares”. It results from the selection of the best grapes of Alicante Bouschet , with gentle maceration until the start of fermentation. When the optimal time for extracting the best aromas and flavors is achieved the fermentation is interrupted by the use of brandy. After this the “Licoroso” will be resting for at least five years in French oak barrels before being bottled.

## CLIMATE

Mediterranean with cold winters, rainfall concentrated between October and February (with an average annual rainfall of 700mm) and hot summers with temperatures reading 40°C at the time of maturation.

**SOIL:** Mediterranean mix of clay and sand.

## TASTING NOTES

Aromas of deep black fruits, dark sweetness, dry fruits, combined with the freshness of mint and eucalyptus. On the palate it results quite complex, full, rich, intense, spicy, with warm notes of cocoa, tobacco and black fruits compotes.

## SERVING SUGGESTIONS

Serve at 12-14°C accompanying sheep’s cheese, almond or pecan tart, chocolate mousse, or some dark bitter chocolate.

## TECHNICAL INFORMATION

**Total acidity:** 4.50 g/L | **pH:** 3.36 | **Total sugar:** 123.0 g/L | **Alcohol:** 20.0% | **Bottles:** 3.200

