



2013 Mouchão Tonel No. 3-4 Tinto

Alcohol label %: 14.5 | pH: 3.42 | Acidity (TA): 6.4 | Residual Sugar (g/L): 2.6 | ending in: 2053



Growing Conditions

The historic Vinha dos Carapetos is the birthplace of this complex, rich and intense wine, and where the small and highly appreciated red grapes are harvested.

Alicante Bouschet grapes come exclusively from the Carapetos vineyard, well-drained and with alluvial soils, a vineyard that was 25 years old at the time of harvest. Average yields per hectare are low, around 4.03 t/Ha since 2010.

After a rainy winter (730 mm), vegetative growth in 2013 was marked by a dry, warm spring and a very hot summer. The heavy rains at the end of September only fell after the harvest.

Winemaking

Respecting centuries-old traditions, with hand-harvesting, foot-treading, fermentation in large stone vats, and a hand press, this wine ages in old chestnut and oak stave barrels No. 3 and No. 4, with macacauba and mahogany bottoms, for four to five years. After this time, the wine rests in the bottle for another four years in the cellar.

At Mouchão, we vinify ALL our red wines in open stone presses. Whole bunches, including stems, are included in the maceration process, so harvest time is especially critical, as it requires a delicate balance between sugars, acids, overall phenolic ripeness (color, tannins, etc.), and stem lignification.

Produced only in years when optimal ripening conditions are achieved, these select grapes are foot-trodden and fermented for 4 to 6 days. The resulting wine is aged in two 5,000-liter barrels (Nos. 3 and 4), the winemaker's choice for storing the best Alicante Bouschet from exceptional years. The wine will then age there for a minimum of 4 years, after which it will mature in the bottle for another 4 years.

Appearance

Intense garnet color.

Nose

The complex spices and minty freshness found in this wine continue to surprise even us, given the extreme temperatures recorded. Aromas of black fruit, Indian ink, lapis



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lazuli, black olives, mint, and spices.

Palate

Its structured and exuberant tannins guarantee a unique longevity.

Food Pairing

Despite its enormous aging potential, this is a wine that is deliciously drunk upon its release.

Consume at a temperature of 15 to 19°C, with grilled meat or game dishes.