

# Herdade do Mouchão 2015 Dom Rafael Tinto (Alentejo)

WineWise Code	PMO-DRT15
Country	Portugal
Region	Alentejo
Color	Red
Alcohol by Volume	14
Acidity	5.8
Residual Sugar	0.6
Closure	Natural Cork
Annual cases produced	5750
Varieties	Alicante Bouschet, Trincadeira, Aragonez & Castelão
Maceration Notes	Foot trodden on stone lagares
Pumpover or Punchdown?	Foot trodden 3-4 times per day
Destemming	Whole Cluster
Fermentation duration	8 days
Aging method	Cask 50%, Used Barrique 30%, New Barrique 20%
Aging duration (months)	24 months
Filtered?	Yes
Fining agents	None
Yeast	Cultured
Lees Contact or Stirring	Yes contact, no stirring
Malolactic	Yes
Added Sulfur	Yes, 67ppm
Vineyard Name	Vinha da Dourada, Vinha da Barragem & Vinha do Mouchão Velho
Soil Type(s)	Alluvial, Loam
Elevation (meters)	215
Vineyard Aspect	Northeast
Vine age (years)	23 years
Farming practices	Sustainable
Grape Picking	Hand-harvested

## WineWise Notes on the Wine:

There is a seriousness one sees in all their reds, a refusal to opt for the simple and fruity, that comes out even in this entry level offering. Dark, ripe, and a little brooding, with a firm texture of fine grained tannins that provide presence and freshness, this foot trodden wine brings complexity without heaviness.



## WineWise Notes on the Producer:

It is no exaggeration to say that we have been interested in this great estate since we began importing from Portugal over a decade ago. However, we were only recently able to taste their wines and connect the dots between the press accolades, their iconic status in Portugal and the wines themselves. It turns out that the oldest active winery in the Alentejo, beloved of luminaries as diverse as Jancis Robinson, Sarah Ahmed and Hugh Johnson, makes not just the world-class reds we were hoping to find, but stunning, seriously age-worthy whites as well. Their methods are entirely traditional, down to foot-treading in lagares and prolonged aging in barrel and bottle. Only in their adventurous approach to trellising in the vineyards do they show a tendency to modernity.

A bit of history is in order here : originally (and continuously) a cork harvesting farm, they planted vineyards in the mid 19th century, bottled their first vintage in 1949 (after selling wine in every other kind of container previously), were expropriated by the government after the 1974 revolution (and returned to the Reynolds family 11 years later), and finally got electricity in 1991. Although most of their wines are a blend of grapes, Alicante Bouschet, brought to Portugal late in the 19th century and first planted at Mouchão, dominates the upper-end bottlings and reaches its highest expression here. In virtually all areas - age, history, status, and adherence to tradition - Mouchão is akin to López de Heredia. We are immensely proud to have this new “éminence grise” in our portfolio, to cast a benevolent gaze on the younger Portuguese stars whom you all already know so well.

