

Herdade do Mouchão 2014 Ponte das Canas Tinto (Alentejo)

WineWise Code	PMO-POT14
Country	Portugal
Region	Alentejo
Color	Red
Alcohol by Volume	14.5
Acidity	6.5
Residual Sugar	0.6
Closure	Natural Cork
Annual cases produced	2150
Varieties	Touriga Nacional, Touriga Franca & Syrah
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%, New Barrique 30%, Used Barrique 20%
Aging duration (months)	24
Filtered?	Yes
Yeast	Cultured
Lees Contact or Stirring	Yes contact, no stirring
Malolactic	Yes
Added Sulfur	Yes, 79ppm
Vineyard Name	Vinha da Ponte & Vinha da Adega
Soil Type(s)	Alluvial, Loam
Elevation (meters)	205
Vineyard Aspect	Northeast
Vine age (years)	20 years
Farming practices	Sustainable
Grape Picking	Hand-harvested

WineWise Notes on the Wine:

There is more development here, with a good aromatic complexity of black fruit supported by coffee and black pepper notes. As with all the upper level reds, a little decanting will do wonders here, as the wine has enough liveliness and freshness to support the air. The least typical of Mouchão's reds, since it derives from relatively young plantations of varieties that might be considered "foreign", even when Portuguese!



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.

