

# Herdade do Mouchão 2016 Mouchão

WineWise Code	PMO-MOU16
Country	Portugal
Region	Alentejo
Color/Style	Red
Farming Practices	Sustainable
Varieties	Alicante Bouchet (85%) & Trincadeira (15%)
ABV	15
Residual Sugar	0.8
Acidity	6.4
Closure	Natural Cork
Case Size	6x750
Pricing	NET
Maceration	Foot trodden on open stone lagares
Pumpover/Punchdown	Foot trodden 3-4 times per day
Destemming	Whole Cluster
Fermentation Duration	8 days
Aging Method	Cask 100%
Aging Duration (months)	36
Filtered	Yes
Fining Agents	None
Yeast	Spontaneous
Lees Contact/Stirring	Yes contact, no stirring
Malolactic	Yes
Added Sulfur	Yes, 64ppm
Vineyard Name	Vinha dos Carapetos (Name of a indigenous plant that surrounds this particular vineyard)
Soil Type	Alluvial, Loam
Elevation (meters)	202
Vineyard Aspect	Northeast
Vine Age	34
Picking	Hand-harvested
Annual Production	3800 (9L)

## WineWise Notes:

The flagship wine for Mouchao, with roughly 80% Alicante Bouschet, and a revelation. The grape has been described as having “very few primary aromas, but with age amazing tertiary aromas and flavors,” and while the wine is far enough along that primary aromas would be a matter of the past, it is indeed chock full of expression. Dark, coffied, balsamic, yet energetic, it can take a day or two to really flower after opening, but right from the start justified its price tag. This is the current offering as, like our friends in Rioja, they want the wine to be ready to drink when they release it. Drink it now or save it forever, as the 1954 (for example) is said to be still as fresh as a daisy!



## Notes from 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.

