



## LOUCA 2021

### VINHO REGIONAL ALENTEJANO

**Climate:** Continental Mediterranean.  
Warm and dry days with large daily temperature amplitude.

**Soils:** Limestone and schist.

**Grape Varieties:** Esgana Cão

**Winemaking:** This wine is the result of fermentations from three different harvests, 2019, 2020 and 2021. One of them with skin maceration and the others with 5 days of tanning, always with temperature control. Fermentation in used barrels.

**Ageing:** 9 months in 600L French Oak Barrels (old barrels).

**Winemaker:** Inês Capão

**Production:** 1050 bottles

**Chemical Analysis:**

Alcohol: 12%

pH: 3,22

Total Acidity: 6,6 g/L

Reducing Sugars: 0,4 g/L

**Producer:** Luís Louro  
Monte Branco, 7100-145 Estremoz