



TECHNICAL SHEET

INFORMATION

GENERAL

Harvest: 2021

Region: DO Vinho Verde
Lima Sub-Region

Variety: Loureiro

VINEYARD

Age: 25

Soil: Granitic

Orientation: North-South

VINIFICATION

The grapes are harvested by hand, only during the morning to preserve maximum nighttime freshness and conserve maximum quality. When they arrive at the winery they are subjected to a rigorous screening, being subjected to a gentle pressing, followed by spontaneous fermentation in used and new French oak barrels of 300L. After fermentation we opted for a stage of 10 months in contact with the fine lees, with battonage only in the first 3 months of the stage.



HARVEST DATE

18 September 2021

ANALYSIS

Alcohol: 11%

Total acidity: 9.1 g/L

Residual sugar: <1,5 g/L

pH: 3.08

TASTING NOTES

Color: Yellow-straw

Aroma: Citrus traces, fine, precise, with high quality fruit, orange peel, quince.

Flavor: Firm acidity in a set full of brightness, tension and freshness. Elegant and precise ending.

LOGISTICS

INFORMATION

Bottling: September/2022

Cork: Intural 45mm*25mm

Bottle: Bourg. Amarante

Capacity: 750 ml

Un./Caixa: 3 bottles

Box dimensions:

31.9cm*25.7cm*9.3cm

Gross weight: 4 kg

Net Weight: 2.25kg

