

Ameal Loureiro 2020 I x Magnum 1x150cl

Winemaker Notes

Nose is dominated by citrus fruits and floral notes. On the palate it is vibrant and balanced, with a fruity and lingering finish. Wine with a great capacity for evolution.

Vineyard

Sourced from own vineyard in the sub-region of Lima Valley, planted on deep, fertile granite soil.

Winemaking

Manual harvest, pneumatic pressing of whole grapes. Cold decanting of the must for 24 hours. Fermentation at a controlled temperature 10 – 15°C for 12 to 15 days. In contact with the lees for about 6 months in stainless steel vats at a controlled temperature.

Vintage

The agricultural year began colder and with a lot of rain. July was warmer and drier, accelerating ripening and berry development. August had milder temperatures and the rain in the middle of the month was fundamental in restoring the balance of the plants. These conditions allowed for optimum ripeness and concentration to be achieved, while maintaining the characteristic acidity of the region. We began the harvest on 7 September, a week earlier than usual.

Food match

Grilled and Roasted White Meats

Perfect as an aperitif or with chicken and parmesan salad or grilled fish.



Grapes

100% Loureiro

Region/Appellation

Vinho Verde

Alcohol by volume

11.50%

Residual Sugar

less than 1.5 g/l

pH

3.31

Total Acidity

5.3 g/l

Drinking Window

2024 - 2035+

Tasting Guide



Tasting note printed

02/05/2024